

ALTERNATE DROP MENU

\$75 PER PERSON

Available for bookings between 20-30 pax.
Select 2 from each section to be served as alternate drop.

ENTREES

Natural Oysters (6) (GF | DF)

lemon | mignonette dressing

Pork Belly

miso caramel | pickled cucumber | oyster cream | wild rice

Chicken Wings (GF)

buffalo sauce | celery sticks | blue cheese dressing

Tiger Prawn Salad

avocado | radish | basil | lettuce | thousand island

Gnocchi (GF | V | VGO)

truffled cream sauce | wild mushrooms | parmesan cheese

MAINS

Scotch Fillet 300g

blue diamond grain fed british & european cross | kilcoy | qld
farmhouse style potato bake | salad

Eye Fillet 200g

teys grass fed angus | qld

Chargrilled Chicken Breast (GF)

wild mushroom fricassee | mashed potato | tarragon sauce

Grilled Market Fish (GF)

green beans | toasted almonds | burnt lemon butter & capers

Smoked Duck Breast

roasted root vegetables | braised baby gem | burnt orange sauce

DESSERT

Apple Crumble (V)

cream anglaise | vanilla bean ice-cream

Tiramisu (V)

espresso-soaked ladyfinger biscuits | whipped mascarpone | chocolate

Mango Gelato (DF | VG)

tango mango coulis

Pavlova (GF | V)

whipped caramel cream | banana | roasted pineapple | passionfruit

Ready to book? Contact our reception team for more information.
3858 9000 or reception@brancosclub.com.au