

VIP MENU

\$65 PER PERSON

Available for bookings between 12-50 pax.

ENTREES

Trio Of Dips (V)

grilled sourdough flatbread | hummus | tzatziki | smoked butternut squash

Pork Belly

miso caramel | pickled cucumber | oyster cream | wild rice

Charcuterie Plate

sopressa milano | grilled zucchini | prosciutto | red peppers | bresaola | lonza | marinated olives

MAINS

Chef's Signature Smoked 250-day Grain Fed MB 2 Brisket (GF)

rubbed, air dried with our own secret salt blend | slow roasted & smoked
grilled rib of sweet corn | brussels sprout & goat's curd slaw
farmhouse style potato | brisket dripping sauce
smoky garlic cream

Chargrilled Chicken Breast (GF)

wild mushroom fricassee | mashed potato | tarragon sauce

Grilled Market Fish (GF) (A)

green beans | toasted almonds | burnt lemon butter & capers

Seasonal Greens

olive oil (GF | VG | DF)

Roasted Pumpkin

cumin | red onion | yoghurt | mint (GF | V | DFO)

DESSERT

Tiramisu (V)

espresso-soaked ladyfinger biscuits | whipped mascarpone | chocolate

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