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**SHARED ENTREE**

*Multiple for the table*

**BUFFALO CHICKEN TENDERS**

spiced fried chicken tenders, celery, ranch

**SALT & PEPPER SQUID** GF

lemon pepper, roasted garlic and lime aioli

**BATTERED SNAPPER TACO** VO

corn and cabbage slaw, tomato salsa, sriracha mayo, lime, coriander

**ROASTED CAULIFLOWER** V VO GF

za'atar, almond, cranberries, parmesan, turmeric tahini dressing

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**CHOICE MAIN**

*Guests to select from the below*

**ELOTE BOWL** V VGO GF

charred corn, onion & tomato salsa, shredded cabbage, mexican cheese, blue tortilla chips, organic quinoa, rocket, coriander, sriracha mayo, avocado, lime roasted pepper and jalapeno vinaigrette

**MARKET FISH** GF

Pan-fried market fish, kombu consomme, Asian greens, seaweed tempura, red capsicum, leek

**HALF CHICKEN** GFO

sherry gastrique, herb potato, house fermented hot sauce, watercress

**250G PORTERHOUSE** GF

medium cooked amelia park aged black angus beef, chips, rocket salad, red wine jus

**BACKYARD BURGER** V VO GF

grilled halloumi & mushroom burger, avocado, tomato kasundi, cos, chips

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**DESSERT**

*Guests to select from the below*

**BASQUE BURNT CHEESECAKE**

baked spanish style cheesecake, macaroon, chocolate mousse, raspberry powder

**STICKY DATE PUDDING**

warm pudding, vanilla bean ice cream, butterscotch sauce, biscoff biscuits crumbs

**TRIO OF GELATO**

chef's selection of seasonal gelato

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V VEGETARIAN

GF GLUTEN FREE

VG VEGAN

VO VEGETARIAN OPTION

GFO GLUTEN FREE OPTION

VGO VEGAN OPTION

2 COURSES | \$50 PER PERSON

# SUBIACO *Hotel*

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