



# THE **BUNKER**

## SET MENU SELECTIONS

### SMALL PLATES

1. Salt and pepper squid & black garlic aioli
2. Persian feta salad, tomato, pangratto & chilli oil
3. Pork belly, sweet & sour & pineapple
4. Pumpkin and sage arancini, rocket, pear \* lemon
5. Lamb ribs, smokey bbq & corn salsa



### MAIN MEALS

1. 8 hour beef cheek, whipped mash, mushroom ragu with red wine reduction.
2. Pan fried barramundi, pumpkin puree, blistered cherry tomato & fetta
3. Confit duck Maryland, roast seasonal veg, broccolini with juniper jus
4. Crispy skin chicken, green beans, spinach with jus
5. Crumbed pork cutlet, rocket, lemon potato & caper butter



### DESSERT

1. Warm sticky date pudding with butterscotch & vanilla ice cream
2. Chocolate and hazelnut cheesecake with wafer crumb
3. Lemon tart with raspberry sorbet, crushed meringue

*Dietaries can be arranged, Add ons: Canapes | grazing boards | dessert| cakeage.*