

# HAWTHORN COMMON FUNCTION MENU

January 2017

## Canapé

**Shucked Oyster** diced shallot, chervil, olive oil, champagne vinegar  
**Rare Tuna** green bean and olive salsa, baby basil  
**Calamari** chilli and pineapple salsa  
**Kingfish “Pancetta”** red onion, lemon thyme, olive oil  
**Smoked Salmon** avocado puree, brioche crumbs  
**Hervey Bay Scallops** chili, pancetta, smoked tomatoes  
**Truffled Mushrooms** parmesan, puff pastry  
**Heirloom tomatoes** crispy basil, buffalo mozzarella  
**Sweet Corn** and parmesan arancini  
**Zucchini, Kale and Parmesan Fritter** salmon pearls  
**Chilled Cucumber Gaspacho** roasted peppers, chives  
**Braised Beef Cheek Pie** tomato relish  
**Thai Beef Style Salad** crispy noodles, fragrant herbs  
**Prosciutto** buffalo mozzarella and balsamic on toast

## Bowls

**Braised Beef Cheek** roasted carrot and ancient grain salad  
**Sous vide Lamb Shoulder** freekeh, pine nuts, cranberries, parsley house yoghurt  
**Roast Cauliflower** toasted chickpeas, house yoghurt, parsley, coriander, and orange  
**Heirloom Beetroot Salad** raw and roasted, crispy goats cheese, candied walnuts, maché lettuce, olive oil, Honey  
**Slow Roasted Tomatoes** green beans, olives, potato, egg  
**Salmon Salsa Verde**, baby cucumber, dill, confit crushed potatoes  
**Barramundi** potato puree, creamed leek and spinach, chervil

## Entrées

**Confit Duck Rolls** brick pastry, lychee, tomato, snake beans and chili sauce  
**Rare Yellow Fin Tuna Loin** slow roasted tomatoes, green beans, olives, white anchovy  
**Roasted Cauliflower** house yoghurt, toasted chickpeas, parsley, coriander and orange  
**Heirloom Beetroots** raw and roasted, crispy goats cheese, candied walnuts, mache lettuce, honey  
**Assorted Tomatoes** basil, buffalo mozzarella and balsamic reduction  
**Shaved Prosciutto** bitter leaves, baby figs, mozzarella and hazelnuts  
**Warm Local Octopus Salad** kipfler potatoes, olives, peppers and sherry vinaigrette  
**Zucchini, Kale and Parmesan Fritters** hot smoked salmon, aioli, dill, salmon pearls,

## Mains

**Barramundi** potato puree, grilled leek, spinach, chervil beurre blanc  
**Pressed Lamb Shoulder** freekeh, pine nuts, cranberries, parsley, house yoghurt and lamb jus  
**Pork “Cotteletta”** bread crumbs, shaved savoy cabbage, red apple, chives, radish, lemon  
**Salmon Salsa Verde** baby cucumber, dill, confit crushed potatoes, salmon skin wafer  
**Pork Belly** apple puree and foam, celery, parsley, watercress and walnuts  
**Char Grilled Porterhouse Steak** beer battered onion rings, watercress salad, jus, house mustards  
**Red Wine Braised Beef Cheek** soft parmesan polenta, horseradish cream, gremolata  
**Chicken Breast** gratin potato, sweet corn puree, baby corn, garden peas and mint, jus gras  
**Ancient Grain Salad** toasted nuts, barley crisps and pomegranate dressing  
**Potato Gnocchi** roast pumpkin, pine nuts, sage beurre noisette

## Sides

**Roasted Baby Potatoes** rosemary salt  
**Broccolini** almond butter  
**Pulled Iceberg Lettuce** parmesan, red onion and creamy dressing  
**Green Garden** lettuce leaves  
**Shoestring Fries** sea salt  
**Cos Lettuce** crispy bacon, chive ranch dressing  
**Tomato** basil, balsamic  
**Rocket** pear, blue cheese