

BLUETRAIN



melbourn's meeting place

MAMA'S TABLE // 45

ALL SHARED

ENTRÉE

CHEESY HERB & GARLIC PIZZA BREAD

BRUSCHETTA, PARMESAN & BALSAMIC GLAZE PIZZA BREAD

KARAAGE CHICKEN / SERVED WITH KEWPIE MAYO & FRESH LEMON

ARANCINI / SAFFRON INFUSED AIOLI, SUN DRIED TOMATO & ZAAATAR SALSA (V)

MAINS

GSP PLATTER / CHIPS & CHEESE LOADED WITH MARINATED CHAR GRILL ED LAMB & CHIPTOLE CHICKEN, GARLIC SAUCE & SRIRACHA, HOMMUS, TZATZIKI, FALAFEL, GREEK SALAD, SALT & PEPPER CALAMARI & FLAT BREAD

PRAWN & GINGER DUMPLINGS / CHILLI OIL, SWEET SOY, BLACK SESAME SEEDS & SPRING ONION

ZUCCHINI & FETA FRITTERS / ROCKET, HOMMUS, TZATZIKI & FRESH LEMON (V)

SPICED ROASTED PUMPKIN PIZZA WITH BABY SPINACH, SPANISH ONION, BAKED FETA & PINE NUTS (V)

BBQ CHICKEN PIZZA WITH BACON, SPINACH & RED ONION

MIXED LEAF SALAD

TEA OR COFFEE

DESSERT PLATTERS // 5 (PER HEAD)

PAPA'S TABLE // 55

STARTERS

SHARED

BRUSCHETTA, PARMESAN & BALSAMIC GLAZE PIZZA BREAD

CHEESY HERB & GARLIC PIZZA BREAD

ENTRÉE

CHOICE OF

ARANCINI / SAFFRON INFUSED AIOLI, SUN DRIED TOMATO & ZAATAR SALSA

PRAWN & GINGER DUMplings / CHILLI OIL, SWEET SOY, BLACK SESAME SEEDS & SPRING ONIONS

ZUCCHINI & FETA FRITTERS / ROCKET, HOMOmus, TZATZIKI & FRESH LEMON (V)

MAINS

CHOICE OF

NATURALLY GRASS FED SCOTCH FILLET / CHOICE OF RED WINE JUS OR PEPPERCORN SAUCE,
SERVED WITH GARLIC & HERBED ROASTED POTATOES & SEASONAL GREENS (GF)

MISO MARINATED SALMON / SOBA NOODLES, KIMCHI, EDAMAME, CORIANDER & BLACK SESAME SEEDS

PORCHINI & THYME / FILLED RAVIOLO, TOASTED HAZELNUTS, MANCHEGO CHEESE, GARLIC & WHITE WINE CREAM SAUCE & TRUFFLE OIL (V)

PRAWNS, SCALLOPS, CALAMARI & CRAB MEAT / LINGUINE, HERB ROASTED CHERRY TOMATO, WHITE WINE, CHILLI & GARLIC SAUCE

TEA OR COFFEE

DESSERT PLATTERS // 5 (PER HEAD)



A D D O N S

S I D E S / / 5

B.T. STEAK FRIES / WITH AIOLI

AUBERGINE CHIPS / WITH SWEET THAI CHILLI & SOUR CREAM

SEASONAL GREENS

WINTER VEGETABLES

MIXED LEAF SALAD