

# BLUETRAIN

EST. 1993

*melbourne's meeting place*

## STANDARD // 35

ALL SHARED

### ENTRÉE

**ZUCCHINI & FETA FRITTERS** / FETA CREAM & TOMATO SALSA (V/GF)

**PRAWN & GINGER DUMPLINGS** / SOY, KEWPIE MAYO, DRY SHALLOTS & SCHEZWAN CHILLI OIL

### MAINS

#### SHARED PIZZA'S

TOMATO, BASIL, FIOR DI LATTE & BOCCONCINI (V)

PROSCIUTTO, FIOR DI LATTE, OLIVES, MOZZARELLA & ROCKET

SHREDDED CHICKEN, BACON, SPANISH ONION, MUSHROOM, SPINACH, MOZZARELLA & BBQ SAUCE

GRILLED EGGPLANT, MUSHROOM, BOCCONCINI, MOZZARELLA, SEMI-DRIED TOMATOES & SPINACH (V)

**\*GLUTEN FREE BASES AVAILABLE UPON REQUEST FOR ADDITIONAL \$4 PER GLUTEN FREE BASE**

### TEA & COFFEE

## DESSERT // +\$10PP

**ENQUIRE FOR AVAILABLE OPTIONS**

**\*VEGAN OPTIONS ALSO AVAILABLE ON REQUEST**

**GF = GLUTEN FRIENDLY**

THE FOOD CONTAINS NO MORE THAN 20MG OF GLUTEN PER 100G OF FOOD

**V = VEGETARIAN, VG = VEGAN**

**ALLERGEN:** MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS & MILK. INSTANCES OF CROSS CONTAMINATION MAY OCCUR.

FOR MORE INFORMATION, PLEASE SPEAK TO ONE OF OUR FRIENDLY STAFF MEMBERS WHO WILL ASSIST YOU.

# BLUETRAIN

EST. 1993

*melbourn's meeting place*

PREMIUM // 65

## ENTRÉE

SHARED

**PRAWN & GINGER DUMPLINGS** / SOY, KEWPIE MAYO, DRY SHALLOTS & SCHEZWAN CHILLI OIL

**VEGETABLE SPRING ROLLS** / CORIANDER, MINT & SWEET CHILLI SAUCE (V)

**LIGHTLY DUSTED CALAMARI** // SUMAC SALT, GINGER & SOY MAYO (GF)

## MAINS

CHOICE OF TWO MAINS

**PAN SEARED LAMB SHOULDER** - GIPPSLAND, VIC / CREAMY MASHED POTATO, CHARRED BROCCOLINI, ROASTED SHALLOTS & RED WINE JUS (GF)

**MORROCAN SPICED SALMON** – HUNONVILLE, TASMANIA / PAN SEARED SERVED WITH ROASTED CHATS, ASPARAGUS, HONEY GLAZED HEIRLOOM CARROTS, DILL YOGURT & LEMON (GF)

**VEAL SCALLOPINI** / PAN SEARED VEAL WITH A CAPER, CHIVE & SPRING ONION SAUCE, GRILLED BROCCOLINI & ROASTED CHATS (GF)

**VEGETABLE YELLOW CURRY** / THAI STYLE YELLOW COCONUT CURRY, FRESH MIXED HERBS, VEGETABLES, SERVED WITH STEAMED RICE (VG/V/GF)

## TEA & COFFEE

DESSERT // + \$10 PP

ENQUIRE FOR AVAILABLE OPTIONS

**\*VEGAN OPTIONS ALSO AVAILABLE ON REQUEST**

GF = GLUTEN FRIENDLY

THE FOOD CONTAINS NO MORE THAN 20MG OF GLUTEN PER 100G OF FOOD

V = VEGETARIAN, VG = VEGAN

**ALLERGEN:** MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS & MILK. INSTANCES OF CROSS CONTAMINATION MAY OCCUR. FOR MORE INFORMATION, PLEASE SPEAK TO ONE OF OUR FRIENDLY STAFF MEMBERS WHO WILL ASSIST YOU.

# BLUETRAIN

*melbourn's meeting place*



## DELUXE // 85

\* MINIMUM 20 GUESTS

### ENTRÉE

SELECT 2 (ALTERNATE DROP)

**CHICKEN LIVER PATÉ** / WITH A CRISPY BAGUETTE & CRANBERRY JAM

**ASIAN DUCK SALAD** / PONZU DRESSING (GF)

**SYDNEY ROCK OYSTER** / 2 KILPATRIC & 2 NATURAL WITH A MIGNONETTE (GF)

### MAINS

SELECT 2 (ALTERNATE DROP)

**GRASS-FED EYE FILLET (200G)** / COOKED MEDIUM-RARE WITH POTATOES AU GRATIN & RED WINE JUS (GF)

**PAN SEARED CRISPY BARRAMUNDI (200G)** / FENNEL, WATERCRESS, RADDISH, ORANGE, VINAIGRETTE & WHITE BEAN PUREE (GF)

**CRISPY SKIN CHICKEN BREAST (320G)** / FRENCH CUT CHICKEN BREAST PAN SEARED WITH ROSEMARY, GARLIC, BURNT BUTTER, ASPARAGUS, HEIRLOOM HONEY GLAZED CARROTS & POMEGRANATE MOLASSES (GF)

### DESSERT

SELECT 2 (ALTERNATE DROP)

**BAILEY'S DARK CHOCOLATE MOUSSE** / WITH WHIPPED CREAM & STRAWBERRIES (GF)

**APPLE STRUDEL** / WITH MIXED BERRY COULIS & VANILLA ICE-CREAM

**CHEESECAKE** / WITH SAFFRON CREAM & FRESH BERRIES

### TEA & COFFEE

**\*VEGAN OPTIONS ALSO AVAILABLE ON REQUEST**

**GF = GLUTEN FRIENDLY**

THE FOOD CONTAINS NO MORE THAN 20MG OF GLUTEN PER 100G OF FOOD

**V = VEGETARIAN, VG = VEGAN**

**ALLERGEN:** MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS & MILK. INSTANCES OF CROSS CONTAMINATION MAY OCCUR.

FOR MORE INFORMATION, PLEASE SPEAK TO ONE OF OUR FRIENDLY STAFF MEMBERS WHO WILL ASSIST YOU.