

## OLYMPIC ROOM PRIVATE DINING

### ENTRÉE

TEMPURA FLATHEAD NORI stuffed w/ fresh prawns, shiitake mushrooms, coconut milk and ginger\*

POTATO & CHEESE PIEROGI DUMPLINGS w/ spring onions, diced tomatoes and butter sauce

CHORIZO & CHEESE CROQUETTES w/ tomato bivio

SALT & PEPPER CALAMARI w/ taramasalata, balsamic reduction and herb salad

### MAIN

GRILLED SALMON served on a pilaf rice salad, macadamia nuts, eggplant shallot and cream cheese puree w/ miso caramel sauce\*

CHIMICHURRI CHICKEN BREAST w/ olives, dried fig, roasted cauliflowers, red flame grapes and lemon dressing\*

EYE FILLET chargrilled w/ pumpkin puree, dauphinoise potato, courgettes, kale chips and peppercorn sauce\*

FRIED TOFU w/ oyster mushrooms, eggplant chip, pickled cucumber and citrus sauce (vg) (df) \*

BEER BATTERED FISH AND CHIPS

*A selection of side dishes served to the centre of the table*

### DESSERT

TRIO OF SORBET, apple, mango and fruits of the forest\*

CHAI TEA BRÛLÉE w/ shortbread and salted caramel ice cream

CHARGRILLED PEACHES w/ vanilla ice cream and honeycomb

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\*Denotes gluten free.

Whilst every effort is made to ensure menu items are gluten free, this can not be 100 percent guaranteed as meals are prepared in a kitchen which is not a gluten free environment.