

THE  
**GILBERT STREET**  
HOTEL

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**SET MENU**

**2 COURSES \$65 / 3 COURSES \$75**

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**ENTRÉE - SHARING PLATTER** [GFA + DFA]

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Turkey + Pistachio + Prosciutto Terrine + Pickled Cherries

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Poached Prawns + Cocktail Sauce

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Housemade Dips + Crostini

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Shaved Leg Ham + Cranberry Sauce

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Marinated Bocconcini

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SA Olives

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+ served with warm focaccia + olive oil + balsamic

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**MAIN**

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**250g Sirloin** [GF] [Cooked medium only]

Potato gratin + steamed broccolini + caramelised onion jus

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**Pan Roasted Atlantic Salmon** [DF]

Shaved fennel + chargrilled peach & watercress salad + ajo blanco

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**Heirloom Tomato & Zucchini Galette** [VG + DFA]

Black garlic + Persian feta + basil & radicchio salad +  
toasted pine nuts + evoo

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+ all mains served with market salad

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**DESSERT**

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**Eggnog Popsicle** [DFA]

Pistachio praline + dark chocolate mousse

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**Cherry & Almond Cake**

Burnt butter crumbs + orange curd + double cream

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**Duo of Cheese** [GFA]

Plum rolanda + toasted almonds + lavosh + crackers

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