



**CUSTOMS
HOUSE
HOTEL**

SET MENU OPTIONS

THANK YOU FOR CONSIDERING CUSTOMS HOUSE HOTEL AS THE VENUE FOR YOUR NEXT LUNCH OR DINNER EVENT. ENCLOSED YOU WILL FIND A LIST OF OUR SET MENU OPTIONS. PLEASE NOTE THAT ANY SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCED NOTICE. WE CAN BE FLEXIBLE WITH OPTIONS, BUT PLEASE BE AWARE THAT THIS MAY CHANGE THE PRICE OF YOUR SET MENU. IF YOU HAVE ANY QUESTIONS ABOUT OUR SET MENUS OR WOULD LIKE TO MAKE A BOOKING, PLEASE CALL 03 6234 6645 OR EMAIL RECEPTION@CUSTOMSHOUSEHOTEL.COM

KIND REGARDS,
MANAGEMENT

SET MENU OPTIONS:

ALL SET MENU OPTIONS ARE SERVED WITH FRESHLY BAKED BAGUETTE AS A STARTER.

2 COURSES (CHOICE OF EITHER, 2 ENTRÉES/3 MAINS OR 3 MAINS/2 DESSERTS) **\$ 55.0**

3 COURSES (CHOICE OF 3 ENTRÉES, 3 MAINS AND 2 DESSERTS) **\$ 65.0**

ENTRÉE CHOICES:

PORK BELLY

SERVED WITH POTATO & PARSNIP PUREE, PICKLED VEGETABLE SALAD & APPLE GLAZE

SALT & PEPPER SQUID

SERVED WITH FRESH LEMON AND AIOLI

SEAFOOD CHOWDER

CUSTOMS' SIGNATURE CHOWDER SERVED WITH TURKISH BREAD (GFO)

MAIN CHOICES:

THAI CHICKEN CURRY

FREE RANGE THAI CHICKEN CURRY SERVED WITH STEAMED GREENS AND JASMINE RICE (GF)

OVEN BAKED MARKET FISH

HERB CRUSTED AND SERVED ATOP STEAMED ASPARAGUS, GRILLED CHAT POTATO AND A FRESH TOMATO, SPINACH & RED PESTO SALAD (GFO)

PORTERHOUSE STEAK

SERVED WITH YOUR CHOICE OF EITHER SEASONAL VEGETABLES & CREAMY GARLIC MASH, OR CHIPS AND SALAD. CHOICE OF SAUCE: MUSHROOM, ONION OR PEPPER (GF)

DESSERT

BAKED WHITE CHOCOLATE & RASPBERRY CHEESECAKE WITH VANILLA ICE CREAM

STEAMED LEMON PUDDING WITH CRÈME FRAICHE ICE CREAM

PEAR & BLACKBERRY CRUMBLE WITH VANILLA BEAN ICE CREAM

*GF: GLUTEN FREE;

*GFO: GLUTEN FREE OPTION AVAILABLE