CONCORDE

DINE · DANCE · DREAM

June Menu 2023 7th – 11th

WHILE YOU WAIT

Bread Basket 3.00

Marinated Olives V GF 3.95

sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils $\lor 3.95$

ciabatta, sourdough baguette, olive oil, balsamic vinegar

APETISER

Tomato & Basil Soup, olive oil V GF

Smoked Mackerel Mousse GF

pickled red onion, watercress & orange salad, horseradish dressing

Caesar Salad

grilled chicken, bacon, romaine lettuce, caesar dressing, herb croutons, parmesan shavings GF without croutons/caesar dressing

Greek Salad V GF

feta cheese, black olives, cucumber, tomato, red onion, fresh mint, oregano, olive oil VE feta available

MAIN COURSE

Slow cooked Belly of Pork GF

sage & onion mash, savoy cabbage & pancetta, cider & grain mustard sauce

Baked Plaice Fillet GF

minted jersey royals, tender stem broccoli, thermidor sauce

Char grilled Lemon, Thyme & Garlic Chicken GF

moroccan spiced vegetables, herb roasted new potatoes, mint yoghurt

Beetroot & Butternut Squash Wellington \vee \vee E

moroccan spiced vegetables, herb roasted new potatoes

Roasted Stuffed Peppers V VE GF

chick pea & vegetable quinoa, romesco sauce

DESSERT

Chocolate Brownie V GF

toffee sauce, clotted cream, dried raspberries

Margarita style Sorbet \lor GF

lime sorbet, fresh watermelon, fresh basil, tequilla

Strawberry & White Chocolate Cheesecake \lor

pistachio coulis

Vegan Cheesecake chocolate sauce

Trio of Cheese

celery, grapes, biscuit selection, house chutney GF biscuits available

COFFEE

Fresh Filter 1.00

Gratuities at your discretion. All gratuities received are passed directly to the staff