

The Edinburgh Hotel
7 High Street, Mitcham
www.edinburgh.com.au
08 8373 2700

Set Menu

Share Plates

Antipasto – Frittata, tomato & bocconcini, prosciutto wrapped melon, marinated artichokes, roast capsicum, marinated mushrooms, spiced kalamata olives, sliced meats and grissini sticks	\$8.00p/p
Seasonal appetiser – Chefs selections featuring seasonal produce	\$9.00p/p
Seafood – SA natural oysters, Huon smoked salmon, char-grilled calamari, Szechuan peppered prawns, salmon and avocado sushi, croutons and served with lemon wedges and seafood sauces	\$10.00p/p

Soup

Roasted butternut pumpkin with crème fraiche & chives
Potato and leek chowder garnished with ribbons of smoked salmon or crispy bacon (both optional)
Minestrone soup with basil pesto & parmesan crouton
Creamy chicken and vegetable
Tomato and rosemary soup with crumbled feta and parmesan crouton

Entrees

Vegetarian tart filled with Ricotta, parmesan, pumpkin, baby spinach & pinenuts, topped with a rocket salad & a saffron infused olive oil
Char-grilled calamari salad with a cucumber, carrot, mint and chilli salad with a rice wine vinaigrette
Tasmanian Huon smoked salmon roulade, filled with a chive crème fraiche, served with mixed greens, rye bread & e.v.o.o.
Salad of S.A. prawns with avocado, cherry tomato, snow peas, and roast capsicum, finished with a lemon & red wine vinegar dressing
Szechuan peppered prawns with a shaved fennel, orange & bean salad and smoked chipotle dressing
Balsamic grilled chicken with rocket, oven dried tomatoes, roast pumpkin, feta cheese, pinenuts and basil dressing
Satay chicken with steamed rice, bok choy and peanut sauce
Shredded beef salad with bok choy, coriander, mint, spring onion, bean shoots, fried shallots & chilli, mango vinaigrette
Seared beef fillet en croute topped with pate and served with beetroot crisps
Salad of seared beef fillet (med rare), on a horseradish potato cake, snow peas & roast capsicum, topped with a wasabi mayonnaise
Warm salad of roasted lamb rump served with roasted root vegetable, cherry tomatoes & finished with juniper salt
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Additional vegetarian options are available from our seasonal a la carte menu