

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

Set Menu

Main Courses

Red peppers stuffed with risotto, sun dried tomatoes, spinach & ricotta served on a roast capsicum coulis

Roasted Mediterranean vegetables on grilled parmesan polenta, finished with a basil pesto cream

Market fresh fish

Baked Atlantic Salmon

Northern Territory Barramundi – (supplement \$2.00p/p)

Alternate market fish available upon request (POA)

Served with

curried lentils, roast capsicum & baby spinach, topped with tzatziki, or

a prawn, tomato, cucumber & coriander salad with a mild chilli dressing – create another salsa, or a lemon and thyme crust, oven baked with a lemon butter sauce

Oven Roasted Chicken Breast served with a roasted salad of desiree potatoes, red onion, sun-dried tomatoes, rosemary and roasted garlic

Moroccan spiced chicken breast with steamed potatoes, green beans and a tomato and chickpea salsa

Chicken saltimbocca – chicken breast wrapped with sage & prosciutto served on steamed potatoes and silverbeet with a white wine & cheese cream sauce

MSA Grain Fed Angus Beef

Sirloin (280gm)

Fillet steak (250gm) – (supplement \$4.00)

Scotch Fillet (280gm) – (supplement \$4.00).

Served with

potato gratin, wilted greens, beetroot relish and a grain mustard glaze, or sweet potato mash, broccoli/broccolini with a caramelised onion jam

Sirloin (280gm) served with potato rosti, wilted spinach, mixed mushroom ragout, & red wine glaze (2.00p/p supplement)

Herb crusted lamb rump with char-grilled sweet potato and beans drizzled with rosemary and mint jus

Marinated lamb backstrap served with a Greek salad, & tzatziki (\$2.00p/p supplement)

Four chop Lamb Rack with potatoes roasted in rosemary, garlic & sea salt, served with a pea melt, fried leeks & red wine jus (\$4.00 supplement)

Pork Steak with brioche, apple & leek compote served on braised savoy cabbage

Vietnamese orange duck – duck legs braised in orange, star anise, ginger, garlic & coriander served with coconut rice (\$2.00p/p supplement)

Additional vegetarian dishes available from our seasonal a la carte menu