

## Entrees

### Warm Baguette

confit garlic & white bean, zaatar



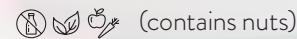
### Local Cured Meats, Chicken Terrine



### Vege & Lentil Pâté



### Uraidla Brewery Beer Pickles, Smoked Almonds, Mordrelle Marinated Olives



### Uri Red Onion Jam, Uraidla Bakery Croutes



## Mains

### Jospered Smoked Free Range Chicken Breast

lemon herb garlic butter, charred spring onion



### Baked Barramundi Fillets

salsa verde, verjuice vinaigrette, grilled lemon



### Slow-Cooked Lamb Shoulder

confit garlic yoghurt, pickled chilli, fresh herbs



dairy-free\*



gluten-free\*



vegan\*



vegetarian\*

\*\*management cannot guarantee meals without traces of allergy items

## Mains cont.

### BBQ Sugarloaf Cabbage

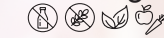
black garlic aioli, pickled onion, salted cashews



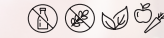
## Sides

### Twice-Cooked Cobbledick Dutch Potatoes

extra virgin olive oil, garlic, rosemary



### Seasonal Green Vegetables



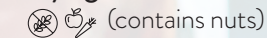
### Cauliflower Gratin

baked cauliflower, parmesan, parsley



### Honey Roasted Carrots

mint yoghurt, Uri dukkah



## To Finish

### Caramel Mini Doughnuts

salted caramel sauce, fruit coulis



### Lemon Curd Tarts

Italian meringue, strawberries



2 courses @\$70pp; 3 courses @\$85pp



## All Time Sharing Menu

Food is so many things to us: nutrition, love, memory, joy, creativity, and perhaps most importantly - connection with others.

The age-old ceremony of sharing food with family, friends, colleagues, and even strangers, is celebrated here with our home-created menu and unique gathering spaces.

All dishes are presented on large plates, platters and boards, allowing diners to compose their meals as they wish.

Please advise us of your dietary requirements and our chefs will accommodate as best they can.

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