

The
WILD GEESE

TUESDAY FONDUE NIGHT

THE MELT

A retro evening of shared pots, long forks & good company

Set Fondue Menu

from **\$35 per person** | *Minimum 2 guests*

The Fondue

Traditional Swiss Cheese Fondue

Crudites - Seasonal vegetables including carrots, green beans, radish caper berries and onions.

Sliced French Baguette

Steamed Baby Potatoes & Roasted Chat

Mild & Hot Salami



ACCOMPANIMENTS

Soup of the Day	(add \$10)
Smoked Chicken 100g	(add \$10)
Spiced Pork sausages 100g	(add \$10)
Crispy Pork Belly 100g	(add \$10)

TO DRINK

	Glass	Bottle
Vision Grüner Veltliner <i>Traisental Valley, Austria</i>	\$16	\$60
Chrismount Riesling <i>King Valley, VIC</i>	\$14	\$60

SALADS & SIDES

Wild Rocket Salad \$10 <i>with parmesan and pear (veg/gf)</i>
Roast Beetroot salad \$10 <i>with red sorrel, goats curd & walnuts</i>
Crispy duck fat potatoes \$10 <i>with black garlic aioli & rosemary (gf)</i>

CHOCOLATE FONDUE (for two) \$23

Served with fresh berries, banana, pineapple chunks & marshmallows



THE RULES OF THE POT

*Drop your bread in the cheese? You're buying the next round.
Stir in a figure-eight. Never in circles. No double dipping. One dip per piece.
The golden crust at the bottom is 'la religieuse' - scrape it out and share.*

