

# Table 78

78 Outram Street West Perth 6005

## Examples of set menus for summer 2010

Should you wish for a personalised menu, please do not hesitate to contact us  
Menus and prices are subject to change at any time

### LUNCH TIME SET MENU OPTIONS:

#### **Set Menu One Lunch time two course express menu \$32** (not available with entertainment card discount)

##### Main

- Smoked chicken Caesar salad with cos lettuce, parmesan croutons, crispy bacon
- Steak sandwich with turkish bread, tomato, caramelized onion, rocket and aioli, fries
- Roast tomato and caramelized onion tart, pea puree, pine nuts, oven dried tomato and basil dressing

##### Dessert

- Shot of espresso with frangelico, vanilla bean ice cream, cats tongue biscuit
- Vanilla bean crème brulee with plum and nectarine compote, chocolate and almond cookie

#### **Set Menu Two (Lunch only). For group bookings of 10 or more**

2 course menu \$38 (ie, ent/main or main/dessert)

3 course menu \$50

Fresh baked focaccia bread with extra virgin olive oil and dukkah on arrival

##### 1. entree

- ½ dozen natural or tempura oysters with shallot and verjuice
- Caramelized pear and walnut salad, pan fried haloumi cheese, red onion, apple glaze, frissee
- char grilled squid and chorizo salad with mustard fruits, lemon, chilli, rocket
- veal and pork meatballs with roast tomato sauce, spinach, shaved parmesan

##### 2. main

- seared beef salad with fried capers, goats cheese, rocket, lemon, chilli, extra virgin olive oil
- steak sandwich, turkish bread, tomato, caramelized onion, aioli, rocket, French fries
- Thai coconut poached chicken salad with lebanese cucumber, roast cashew nuts, chilli, lime and palm sugar
- Roast tomato and caramelized onion tart, pea puree, pine nuts, oven dried tomato and basil dressing

##### 3. dessert

- vanilla bean crème brulee with plum and nectarine compote, chocolate, almond cookie
- passionfruit and lime frozen parfait, pineapple and mint salad, lime syrup, sesame wafer
- Gorgonzola Piccante, blue cheese (Italy), semi dried fruit, fig and fennel toast
- Shot of espresso with vanilla bean ice cream, frangelico and cats tongue biscuit

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### LUNCH & DINNER TIME SET MENU OPTIONS:

#### **Set Menu Three**

Choose from 2/3/4 course set menu available at lunch or dinner. For group bookings of 10 or more

2 course menu \$55

3 course menu \$68

4 course menu \$75

Fresh focaccia bread with extra virgin olive oil and dukkah on arrival

**1. shared course which will include:**

- house made focaccia bread and dips
- marinated mixed Australian olives, grilled chorizo, parmesan biscuits
- house made focaccia bread with olive oil and dukkah
- French fries with house made garlic aioli

**2. entree (choose three items)**

- ½ dozen natural oysters with shallot and verjuice
- Caramelized pear and walnut salad, pan fried haloumi cheese, red onion, apple glaze, frissee
- char grilled squid and chorizo salad with mustard fruits, lemon, chilli, rocket
- veal and pork meatballs with roast tomato sauce, spinach, shaved parmesan
- Roast tomato and caramelized onion tart, pea puree, pine nuts, oven dried tomato and basil dressing

**3. main (choose three items)**

- char grilled sirloin, roasted beetroot and zucchini salad, white bean puree, grilled red onions and balsamic
- fish of the day (selected by the chef determined by the markets)
- fresh tagliatelle with tomato braised green beans, rosemary, chilli, parmesan and pine nuts
- free range pork belly rubbed with fennel and coriander seed, roast kipfler potatoes, water cress, confit garlic and mustard butter

Served with side salads for the table

**4. dessert (choose three items)**

- vanilla bean crème brulee with plum and nectarine compote, chocolate and almond cookie
- passionfruit and lime frozen parfait, pineapple and mint salad, lime syrup, sesame wafer
- chocolate semi freddo with rum soaked raisins and pistachio biscuit
- gorgonzola Piccante (Italy), semi dried fruit, fig and fennel toast
- Boerenkaas 15mth matured cheddar (Holland)