

SPECIAL EVENTS MENU

Meals will be served alternative drop style. Please make a selection of: 2 entrees, 2 mains & 2 desserts

Entrées

SQUID

crispy salt & pepper squid w/ lemon & caper mayonnaise

SALAD

caesar salad w/ all the goodies

PRAWNS

tempura king prawns w/ honey dipping sauce & lemon

OYSTERS

½ doz port stephens natural oysters

CHICKEN

warm chicken & avocado salad w/ honey mustard dressing

TART

roasted vegetable tart w/ reduced balsamic

LAMB

rosemary lamb brochettes w/ a fruit chutney

BREAD

bruschetta croutes w/ fetta

SOUP

fresh market produce w/ crusty bread roll

Mains

SCOTCH FILLET

w/ roast chat potatoes, asparagus,
garlic rubbed mushrooms & a rich seeded mustard glaze

CHICKEN BREAST

marinated w/ olive oil, thyme & garlic
w/ mashed potato, baby spinach & salsa verdé

ATLANTIC SALMON FILLET

pan seared w/ a lemon pepper risotto,
served w/ rocket & a lime beurre blanc

LAMB RUMP

oven roasted w spring onions, garlic kipflers
& a rosemary infused master stock reduction

VEGETARIAN

zucchini, sweet corn & potato fritters
w/ fresh rocket, fetta & a sage balsamic caramel

Desserts

STICKY DATE PUDDING

served w/ stoned butterscotch sauce & cream

LEMON LIME TART

served w/ cream & raspberry coulis

CHOCOLATE MUDCAKE

served w/ warm chocolate sauce & cream

NEW YORK CHEESE CAKE

served w/ a strawberry compote & cream

DUTCH APPLE PIE

served w/ fresh cream & strawberries

CHEESE & FRUIT PLATE

served w/ crackers & jatz

Menu Options & Prices

MAIN ONLY	23.90
MAIN + DESSERT	29.90
ENTRÉE + MAIN	34.90
ENTRÉE + MAIN + DESSERT	47.90

(dinner rolls will be served w/ the 3 course option)



Stag & Hunter Hotel – Mayfield

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BISTRO | BAR | FUNCTION ROOM | CAFÉ