



***The set function menu at the Mint is designed for larger functions, 30+, looking for a more refined dining experience***

### **Pricing**

1 course (main)	21.00 per head
2 course (entree/main or main/dessert)	30.00 per head
3 course	38.00 per head

### **Entrée**

Country terrine w̄ sweet piquillo pepper salsa and crusty bread  
Twice cooked pork belly w̄ sweet carrot puree, and green beans and orange  
Caramelized shallot and mushroom tart w̄ tarago river goat's cheese  
Salt cod and celeriac soup w̄ chive oil

### **Main**

Confit of duck leg w̄ a ragout of green beans and puy lentil  
Tasmanian salmon w̄ crushed kiphler potatoes, braised fennel and green olive tappenade  
Roast eye fillet w̄ pomme puree and a button mushroom and fresh peas sauce  
Warm salad of pearl barley, cherry tomato, chick peas, zucchini and pecorino

Sides available, price on request

### **Dessert**

Vanilla and star anise panna cotta w̄ white wine and saffron poached corella pear  
Italian doughnuts w̄ citrus and mascarpone cheese  
Almond praline and burnt butter parfait w̄ caramelized apple  
Brique d Affinois w̄ a fresh grape salad and lavosh biscuits

**All items on the set menu are subject to seasonal availability and may change  
All set menu functions, must be confirmed and have a pre order ready 4 days prior to the event.  
Special menu's can be drawn up to suit the individual needs, i.e. special dietary requirements.**