





2020
ALTERNATE DROP MENU

entrees

Smoked salmon, Irish soda bread, summer
beetroot, herb cr me fraishe

Heirloom tomato tart, marinated labne and basil
pesto

Sticky Vietnamese pork, puffed skin, cucumber
salad, peanuts, crispy shallots

Confit Chicken manchego and jamon croquette,
romesco, aioli

Beef tataki, apanese mushroom, truffled mayo, crostini,
cress

Roast mushroom terrine, caramelised baby figs, beetroot
and walnuts

mains

Riverina Black angus beef eye fillet, sweet potato mash,
burnt onion, chimichurri

Slow cooked chicken, chic pea, chorizo and roasted
peppers

Tassie salmon, quinoa, green beans, fennel and orange,
champagne beurre blanc

Mojo pork soulder, crackling, caramelised cauliflower,
corn, lime and chilli

roast pumkin raviolli, slow cooked summer ratatouille,
basil pistou

desserts

Buttermilk panacotta, meringue, mango
vanilla swirl

Almond tea cake, whipped vanilla
mascapone, strawberry jel





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GRAZING MENU

mains

Mojo pork shoulder, crackling, corn, lime and chilli

Herb crusted sirloin, burnt onions, confit garlic, chimichurri

Slow cooked chicken, chic pea, chorizo and roasted peppers

Tassie salmon, green beans, fennel and orange

roast pumkin ravioli, slow cooked summer ratatouille, basil pistou

sides

Kipfler potato salad, gherkins, capers and house made mayo

Warm buttered potatoes, garlic and parsley

Roast carrots and beets, labneh, mint, dukkah

Cous cous salad, roast carrot and beets, feta apple, seeds and nuts

desserts

TASTING PLATTER w. Cakes & Slices, Chocolate Fondue, Marshmallows Seasonal Fruit



- Seasonal menus subject to change & we can accommodate special meals -
GF - GLUTEN FRIENDLY | DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN



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COCKTAIL MENU

canapés

Smoked salmon, Irish soda bread, summer beetroot,
herb cr me fraishe

Profiterole, marinated labne, oven dried tomato and
basil pesto

3 cheese tart, tomato chutney, pistachio nuts

Sticky Vietnamese pork, puffed crackling, cucumber
salad, peanuts, crispy shallot

Confit Chicken, manchego and jamon croquette, romesco,
aioli,

Beef tataki, apanese mushroom, truffled mayo, crostini,
cress

Pulled smokey Bbq jackfruit, chipotle chili, corn tortilla,
salsa roja

bowls

Roast cauliflower and chic pea curry, tomato, quinoa, pumpkin seeds

Lamb shoulder tagine, artichoke, roast capsicum and lemon, cous cous, dukkah

Satay chicken breast, soba noodles, chopped salad, crushed peanuts, lime, chili

Crumbed whiting, kipfler potato salad, tomato, lemon



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Est.
1884

THE
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