

VenU Restaurant

Dinner Table d'Hote menu

2 courses \$ 45

3 courses \$ 55

Entrée

Soup of the day served with warmed house made bread

Duck and vegetable spring rolls, spiced plum sauce

Charred lamb skewer, tabouleh, citrus labneh and hummus

Main course

Crisp Pork belly, Asian greens, ginger, chilli, fragrant rice (GF)

Cajun spiced salmon fillet, zucchini and corn fritter, avocado tomato, Spanish onion, salsa (GF)

Beef stroganoff, spätzle noodle, button mushroom and thyme

Pasta of the day (V)

Dessert

Sticky date pudding, butterscotch sauce, honeycomb, vanilla ice cream

Black forest mousse, white chocolate Cremieux, cherry, berry sorbet

Baked rice pudding, stewed rhubarb, praline (GF, VG)

V – Vegetarian VO – Vegetarian option VG - Vegan

GF - Gluten free GFO- Gluten free option