

MICAWBER TAVERN

PLATED MENU'S



SET MENU

Option A

2 COURSE \$48

3 COURSE \$65

Olives \$8 Garlic Bread \$10 Chips \$12 Onion Rings \$12

ENTREE

Roasted Spiced Cauliflower Spiced sweet potato, beetroot hummus, puffed quinoa, coconut yogurt VG **\$19**

Crispy Calamari Rocket & fennel salad, lime mayo *GF **\$19.5**

Buffalo Chicken Wings Blue cheese, celery GF **\$18**

MAIN

Chicken Parma 250g Chicken breast, napoli sauce, streaky bacon, triple cheese, chips & salad *GF **\$30**

Micawber Tavern Cheeseburger / Vegetarian Burger Lettuce, tomato, pickles, burger sauce, chips *GF **\$28**

250GR Porterhouse Chips, salad, choice of sauce GF **\$38**

Beer Battered Fish Chips, salad, tartare sauce *GF **\$30**

Falafel Salad Falafel, sweet potato, kale tabbouleh, pearl cous cous, pita croutons, smoked harissa hummus, lemon **\$28**

DESSERT

Strawberry Cheesecake Basil cream, candied hazelnuts **\$16**

Sticky Date Pudding Butterscotch, blueberries, toasted marshmallow, vanilla ice-cream GF **\$14**

SET MENU

Option B

2 COURSE \$60

3 COURSE \$80

Olives \$8 Garlic Bread \$10 Chips \$12 Onion Rings \$12

ENTREE

Buffalo Burrata peperonata, focaccia, basil oil *GF

Charred Prawn Ceviche Orange dressing, saffron aioli, fennel, hazelnut **\$24**

Crispy Calamari Rocket & fennel salad, lime mayo *GF **\$18**

Buffalo Chicken Wings Blue cheese, celery GF **\$19.5**

MAIN

Chicken Parma 250g Chicken breast, napoli sauce, streaky bacon, triple cheese, chips & salad *GF **\$30**

Cauliflower Pakora Herbed lentils, smoked eggplant & capsicum purée, spiced yoghurt, toasted almonds GF VG **\$34**

Pan Fried Salmon Crushed potatoes, charred asparagus, Asian greens, black bean lime & red pepper sauce **\$38**

Prawn & Chorizo Linguine Preserved lemon, chilli, cherry tomatoes **\$38**

Pork Ribs Chips, slaw, whiskey BBQ sauce

DESSERT

Strawberry Cheesecake Basil cream, candied hazelnuts **\$16**

Sticky Date Pudding Butterscotch, blueberries, toasted marshmallow, vanilla ice-cream GF **\$14**

No adjustments can be made to menu options.

All bookings of 15+ must order through Set Menu option A or B, entire table must order from the same menu.

GF: Gluten Free *GF: Gluten Free Available V: Vegetarian VG: Vegan