The Wharf Hotel

# WHARF IGLOO PACKAGE

### FOOD

#### SHARED ENTREE

Pretzels, baked brie & honey, dips, radish, heirloom carrots (vgo)

#### CHOICE OF MAIN

Braised lamb shank, roasted roots, mash (gf) Mussel bowl, steamed mussels, chili, garlic, white wine broth, fries (dfo)(gfo) Forest mushroom gnocchi, white wine cream, shaved grana padano, fresh herbs (v)(gfo)(vgo)

Schnitzel (chicken or eggplant), waldorf salad, capers (vgo)

Pan seared salmon, green vegetables, ginger soy broth (gf)(df)

#### DESSERT

(\$15 upgrade)

Lava cake

Sticky date pudding

Boozy hot chocolate

(v) Vegetarian | (vgo) Vegan option available (gf) Gluten free (gfo) Gluten free option | (df) Dairy free

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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### DRINKS

Package includes two drinks per person.

Please choose from the following options;

Espresso Martini

Mulled Wine

Mulled Cider

Schooners of Balter XPA, Furphy, Carlton

150ml Glass of House Wine

Strawberry & River Mint Spritz

Orange & Mandarin Non-Alcoholic Spritz

Soft Drinks