

porgie + MR JONES

AS NIGHT FALLS, PORGIE'S TAKES ON THE WARM GLOW OF CANDLIGHT, THE RUSTLE OF CRISP LINEN AND THE SOUNDS OF ELLA & LOUIS SERENADE YOU. JOIN US FOR DINNER, TWO COURSES OR THREE - FROM A ROMANTIC NIGHT FOR TWO AT 'THE FIREPLACE' TO A PRIVATE CELEBRATION FOR UP TO 24 IN OUR UPSTAIRS PRIVATE DINING ROOM OR THE BEAUTIFUL PND (PORGIE NEXT DOOR) WHICH CAN COMFORTABLY SEAT UP TO 30. BOOKINGS ARE ESSENTIAL.

SUMMER DINNER MENU

TWO COURSES \$59PP / THREE COURSES \$75PP

TO START

SALT COD CONE W/ NATIVE LIME

ENTRÉE

SEARED SCALLOPS, PEAS, PROSCIUTTO CRUMB + BLOOD ORANGE | GF
WAGYU BRESAOLA, BEETROOT, TRUFFLE PECORINO, ARTICHOKE CHIPS | GF
CHICKEN & LEEK TERRINE, BABY FIGS, CORNICHONS, QUINOA CROUTON
ASPARAGUS TART, GOATS CURD, ONION & BLACK GARLIC JAM + CRUMBED EGG

MAINS

SPRING LAMB, EGGPLANT, BLACK GARLIC + HEIRLOOM CARROTS
TASMANIAN SALMON, PEAS, CRISPY ARTICHOKE CHIPS, SAFFRON BUTTER | GF
CONFIT CHICKEN, SILVERBEET, SWEET POTATO + SAUCE VIERGE | GF
GOATS CHEESE SOUFFLE, TOMATO FONDU, LEEKS + CRISPY FRIED BASIL

SIDES

SPRING GREEN, CONFIT GARLIC, CHILLI + PARSLEY
MIXED LEAVES, BABY TOMATOES, SHAVED ASPARAGUS, LEMON THYME DRESSING

SWEETS

PAVLOVA W/ BLOOD ORANGE + MELON | GF
STEAMED STRAWBERRY PUDDING, PISTACHIO ICE CREAM, COCONUT CUSTARD + FLAKED ALMONDS
TRIPLE CHOCOLATE, W/ CITRUS | GF
D'AFFINOIS TRIPLE CREAM W APPLE, QUINCE + WALNUT BREAD

NOT ALL INGREDIENTS ARE LISTED PLEASE LET US KNOW ABOUT ANY ALLERGIES
PORGIE'S NOW ACCEPTS MASTERCARD, VISA AND EFTPOS
FULLY LICENSED OR
BYO WINE AVAILABLE | \$5 PER PERSON

La Bazzoca