

# CHRISTMAS BUSINESS LUNCH MENU

Available Monday to Wednesday 12 – 4pm

**2 COURSES \$45 3 COURSES \$55 4 COURSES \$65**  
Includes a glass of specially selected house wine, beer or soft drink

## TO START

Szechuan Calamari

Lightly fried Szechuan calamari served with nam jim sauce and fresh lemon

Boerewors

Grilled African beef sausage, Mielie pap croquette and barbeque relish (Mielie Pap: South African porridge made from maize and corn kernels; similar to polenta)

Bruschetta

Fresh avocado, diced tomato, Spanish onion, garlic oil, basil and Grana Padana on lightly toasted bread

## MAIN

FROM THE PADDOCK Monte is the premium line of beef exclusive to The Meat & Wine Co.

Monte Beef is sourced from only premium breeders of the highest quality MSA graded Angus cattle carefully reared and grazed on selected farms throughout Australia and monitored from the paddock to the plate using a process of stringent quality checks.

Monte premium cuts have a high marble score, tender texture and robust flavour.

Monte cuts are grilled to your liking in our in-house basting and served with crunchy chips and your choice of sauce

300g Monte New Yorker (Grain-fed 120D)

300g Monte Rump (Grain-fed 120D)

200g Monte Eye of Rump (Pasture-fed 120D)

250g Monte Gold Wagyu Rump (450D, MB 6+)

SAUCES

Madagascan Green Peppercorn – Portuguese – Spicy Peri Peri, cream and garlic

Barbeque Relish of onion, capsicum and carrot – Mernda Valley Mushroom

Creamy Garlic – Crumbled King Island Blue Cheese – African Hot Chilli

BUTTERS

2

Garlic & thyme

Caramelised onion

Chilli

Chicken Breast

Argentinean spiced chicken breast, supreme-cut and pan roasted. Served with a thyme, garlic and shallot puree, sautéed potatoes and chimichurri

Salmon

Lime and pepper crusted Tasmanian salmon (Temperature recommendation: Medium)

Vegetarian Plate

Please ask your waiter

## DESSERT

Crème Brulee

Classic crème brulee with fresh strawberry

Chocolate Ganache

Belgium chocolate ganache tart, peanut and sunflower seed tuile, peanut butter caramel and bee pollen

## TO FINISH

Cheese Board

Cheddar, Bleu, Brie and Chevre. Served with a caramelised shallot and fig tart, melted Gruyere, assorted artisan crackers and fresh seasonal fruit