

# GROUP SET MENU PACKAGES

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**THE**  
**CARRINGTON**  
1877

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## PACKAGE 1

**\$59 PP**

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**Includes 2-hour standard beverage package  
+ \$22 for premium beverage package**

**Choice of:**

House crumbed schnitzel with Napolitana sauce, prosciutto, mozzarella, shoestring fries, green fennel & cabbage slaw

**OR**

Crispy skinned pan fried Atlantic salmon, lemon, crushed peas, dill crème fraiche, green salsa & olive oil

**OR**

200g grain fed rump steak, crispy potatoes, rocket salad & red wine butter

**OR**

Gnocchi with plant based bolognese, spinach & ricotta, walnut & mushroom ragu, & crispy garlic breadcrumbs

## PACKAGE 2

**\$79 PP**

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**Includes 2-hour standard beverage package  
+ \$22 for premium beverage package**

**Share Antipasto Platters**

Prosciutto, salami, bresaola, manchego cheese, homemade pickles, crackers, marinated olives, seasonal fruits & flatbreads

**Choice of:**

Crispy skinned pan fried Atlantic salmon, lemon, crushed peas, bacon, radicchio & riesling cream

**OR**

300g grain fed bone in sirloin, crispy potatoes, flat beans & garlic butter

**OR**

Gnocchi with plant based bolognese, spinach & ricotta, walnut & mushroom ragu, & crispy garlic breadcrumbs

# GROUP SET MENU PACKAGES

## PACKAGE 3

**\$90 PP**

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**Includes 2-hour standard beverage package  
+ \$22 for premium beverage package**

**A selection of:**

Grilled focaccia & whipped ricotta crostini

Spring pea & goats cheese arancini

Gin cured ocean trout & asparagus on toast

Spiced cauliflower & chilli mayo

**Choice of:**

Garlic & chilli prawn linguine, garlic, chilli, white wine, cherry tomatoes, black tiger prawns & a homemade dill caper sauce

**OR**

300g grain fed bone in sirloin, crispy potatoes, flat beans, garlic & green herb salsa

**OR**

Gnocchi with plant based bolognese, spinach & ricotta, walnut & mushroom ragu, & crispy garlic breadcrumbs

**Choice of:**

Assorted cheeses, dried fruits, crackers, grapes & flatbreads

Chocolate mousse & mint gelato

# CHRISTMAS MENU

\$69 PP

3 COURSE

FOOD ONLY

## ENTREE

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Gin cured ocean trout, pickled cucumber, shaved fennel & toast

**OR**

Glazed ham, roasted pineapple, pickled red cabbage & mustard fruits

**OR**

Ricotta ravioli, pumpkin & lemon verbena

## MAIN

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Crispy skinned pan fried Atlantic salmon, lemon, crushed peas, bacon, radicchio & riesling cream

**OR**

300g grain fed bone in sirloin, crispy potatoes, flat beans & garlic butter

**OR**

Gnocchi with plant based bolognese, spinach & ricotta, walnut & mushroom ragu, & crispy garlic breadcrumbs

**Served with:**

Crispy garlic potatoes

Cos salad, pearl barley & salad cream

## DESSERT

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**Choice of:**

Assorted cheeses, dried fruits, crackers, grapes & flatbreads

Christmas trifle

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# CANAPÉS

**4 SMALL \$25**

**4 SMALL + 2 SUBSTANTIAL \$39**

**6 SMALL + 2 SUBSTANTIAL \$49**

## SMALL

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Grilled ciabatta & whipped ricotta crostini

Spring pea & goats cheese arancini

Tomato & goats cheese focaccia

Gin cured ocean trout & asparagus on toast

Spiced cauliflower tartlet with lemon cream

Pork & fennel sausage roll with rosella jam

Mini house burger with Carrington special sauce

Chilli salt calamari skewer

Gremolata prawn skewer

## SUBSTANTIAL

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Beer battered flathead, mushy peas, chips & tartare

Peppered steak sandwich, rocket & balsamic onions

Garlic, chilli & white wine linguine

Chicken schnitzel flat bread, green slaw & chilli mayo