

JULIET FEASTING MENU

2 courses \$60
3 courses \$75

ENTRÉE – Platters for the table to share

Jamon and leek croquettes
Beetroot Whipped Curd, Quinoa and Buckwheat
Torched Snapper, burnt Leek, Taramasalata, Sorrel

MAIN – Platters for the table to share

Please choose 2 dishes

accompanied by salad and chips for the table

Fillet of Snapper, Pale Ale beurre blanc
House made gnocchi seasonal vegetables
Whole roasted free-range chicken, stuffing
Roasted porchetta
Char-grilled rump cap, chimmichurri
Pumpkin Agnolotti goats cheese, pecan, sage

CHEESE and DESSERT

(alternate drop of 1 cheese/1 dessert)

Selection of cheeses, seasonal accompaniments,
house breads
Chocolate mousse cocoa nib, salted caramel

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BEVERAGE MENU

BEERS

Trumer Hopferspiel | 9
Peroni Red | 9
Aquiteka Apple Cider | 12
Trumer Pilsner | 12
Two Birds Pale Ale | 11
Wolf of the Willows IPA | 12

SPARKLING

Rigoni Il Giasto Prosecco NV
Veneto, ITALY | 65

WHITE

2017/18 Dagger Pinot Grigio | 48
2018 Pacha Mama Riesling | 48
2016 Pacha Mama Chardonnay | 52

King Valley, VIC

Winemakers : Nina Stocker & Calle Jemmeson

REDS

2016 Pacha Mama Shiraz | 56
2017/18 Cloak Sangiovese | 54

King Valley, VIC

Winemakers : Nina Stocker & Calle Jemmeson

Please request full wine list for larger selection

UNLIMITED SPARKLING WATER \$6.50 PER PERSON

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