



**THE
HACKNEY
HOTEL**

and Function Centre

CHRISTMAS SEASON

**2 course set menu
\$49 per person**

ENTRÉE

pepper-crustéd beef fillet

with grilled asparagus, white bean puree, caprese salad & pesto oil

prawn & mango salad

with mixed lettuce, red onion, cucumber, cherry tomatoes
& sesame soy dressing

MAIN COURSE

barramundi

oven-baked on kipfler potato, sautéed bok choy & red pepper salsa

200gm msa beef fillet

wrapped in bacon, served on a bed of mash with red wine reduction
& roasted field mushroom

chicken breast

wrapped in prosciutto, on sweet potato frittata, basil pesto
& shaved parmesan

DESSERT

traditional plum pudding

with homemade custard

lemon curd tart

with berry compote & whipped cream

Bookings essential



95 Hackney Rd T: 8362 9282
www.hackneyhotel.com.au



**THE
HACKNEY
HOTEL**

and Function Centre

CHRISTMAS SEASON

**3 set course menu
\$59 per person**

ENTREE

soy-marinated chicken breast
on sesame chinese cabbage, ginger sambal & mango

smoked salmon salad
baby spinach, cos lettuce, cherry tomatoes, spanish onion,
dill & sour cream dressing

MAIN COURSE

atlantic salmon fillet
on potato & zucchini frittata with citrus beurre blanc

pork fillet prosciutto
wrapped on chive mash with broccolini & jus

200gm beef eye fillet
on horseradish dauphinoise potato with beetroot reduction

DESSERT

traditional plum pudding
with homemade custard

lemon curd tart
with berry compote & whipped cream

Bookings essential



95 Hackney Rd T: 8362 9282
www.hackneyhotel.com.au