

DINNER

ENTRÉE

Soup of the day served with warm ciabatta bread	9.50
Vegetable fritters, Yarra Valley Dairy persian feta and wild rocket salad (v)	14.50
Smoked salmon terrine, pickled beetroot, balsamic reduction, crostini toast (c)	14.50
Middle eastern mezze plate for 2 – lamb kefta and yoghurt dressing, cheese and dill börek pastry, hummus dip with spiced olives	18.50
Grilled cotechino sausage, soft polenta, baby spinach, onion jam (c)	14.50
Beef, shiitake mushroom & water chestnut spring roll, yoghurt and coriander dressing	15.50
King prawn, fish cake, aioli, watercress salad with preserved lemon and spanish onion (c)	16.50

PASTA

Roasted pumpkin risotto, balsamic tomatoes, braised leeks, Yarra Valley goat curd (v)	19.50
Veal and caramelized onion torteloni (5), rustic tomato sauce, parmesan crisp	22.50
Potato and ricotta gnocchi, slow braised lamb ragout, shaved pecorino	23.50
Pappadelle pasta, shiitake, field and king mushrooms, truffle oil, chive mascarpone (v)	23.50

MAIN COURSE

Baked pumpkin, goats milk feta & olive tart, toasted pumpkin seeds & agresto salsa (v)	18.50
Traditional Coq Au Vin, gratin potato, green beans, baby carrots (c)	28.50
Barramundi al cartoccio, piperade, parmesan aioli, crisp baby spinach (c)	29.50
Slow braised lamb shanks, parmesan mashed potato, baby spinach, braising stock (c)	29.50
Roast cutlet of pork, pork belly confit, ginger and fennel puree, seared scallop (c)	30.50
Thai green duck curry, thai herb salad, steamed jasmine rice (c)	30.50
Oven roasted eye fillet of beef, Yorkshire pudding, roasted root vegetables, horseradish relish	32.50

SIDES

Garlic bread	5.50
Fried chats	5.50
Steamed mixed vegetables	6.50
wild roquette with parmesan, lemon juice and extra virgin olive oil	6.50

(v) ~ may be ordered as vegetarian
(c) ~ may be ordered as celiac/gluten free
kids menu available on request
special dietary needs catered for

Ranges is committed to using & sourcing only the freshest quality produce available, due to seasonal inconsistencies, occasionally dishes may need to be substituted or altered.

DESSERTS

Selection of cakes & gateau on display	8.50
Ranges Devonshire tea (2 scones), jam, double cream	12.50
The original sticky toffee pudding	12.50
Orange crème caramel, orange wafer, orange salad	12.50
Hot chocolate fondant with Yarra Valley crème fraiche	12.50
Vanilla crème brulee with chocolate biscotti	12.50
White chocolate and macadamia tart, raspberry compote, YV double cream	12.50
Blueberry crumble with lemon anglaise and ice-cream	12.50
Yarra Valley Dairy plate – Persian feta panna cotta, fried Yering camembert, fine tart caramelised onion and black savourine matured goat cheese	14.50
Chocolate fudge sundae layered with chocolate mud cake, vanilla ice-cream, lashings of cream topped with chocolate flakes	10.50
Liqueur coffee - your choice of flavour	8.50
Cappuccino, latte, espresso	3.85
Or try a cocktail for dessert...	

Ranges is ideal for:

- * Christmas Parties * Corporate Functions * Cocktail Parties
- * Seminars and Conferences
- * Birthdays and Anniversaries * Weddings

Our function packages and prices are flexible to cater for your personal requirements. For example, we can cater for a private sit-down reception for 20 people or a large cocktail-style function for up to 100 people. The type of food and number of courses is up to you.

At Ranges we are dedicated to making your special event exactly as you wish