



SHARING MENU

\$95 pp

(available for groups of 10 to 20 guests)

SAVOURY

GRILLED FLATBREAD (V, VGN, DF)

ROMESCO HUMMUS, TOASTED ALMONDS, PAPRIKA OIL

MISO CURED TASMANIAN SALMON (A, DF)

NORI, SESAME, MUSTARD LEAVES, GREEN DRESSING

PORK & CHORIZO SAUSAGE ROLL (NF)

SPICED BUSH TOMATO RELISH

CRISPY POTATO GNOCCHI (V, GF)

FENNEL CREMA, SPROUTS, PEAS, GRANA PADANO

BAHARAT SPICED LAMB RUMP (GF, NF)

CHARRED EGGPLANT, SUMAC YOGHURT, PARSLEY

PRAWN PASTA ALLA VODKA (I, NF)

SPAGHETTI, CRUSHED TOMATO & VODKA CREAM SAUCE, BASIL

PAPRIKA FRIES (V, GF, DF)

BLACK GARLIC AIOLI

SWEET

SOLANDER 'ICED VOVO' (V, GF)

RASPBERRY, COCONUT ESPUMA

DF- Dairy Free GF- Gluten Free NF- Nut Free V- Vegetarian VGN- Vegan

Seafood Origin: A- Australian I- Imported M- Mixed Origin



SOLANDER
DINING AND BAR



DRINKS MENU

DRAUGHT BEER

KIRIN ICHIBAN

JAMES SQUIRE LASHES PALE ALE

SCH/PINT

11/14

11/14

WINES

CANTINE VEDOVA PROSECCO D.O.C.
VENETO, ITALY

GLS/BTL

16/85

MOUNT LANGHI GHIRAN PINOT GRIS
GRAMPIANS, VICTORIA

14/65

ISABEL ESTATE SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND

15/70

OAKRIDGE CHARDONNAY
YARRA VALLEY, VICTORIA

18/85

MARQUIS DE PENNAULTIER ROSE
LANGUENDOC-ROUSSILLON, FRANCE

16/76

KRONDORF VINE GARDEN SHIRAZ
BAROSSA, SOUTH AUSTRALIA

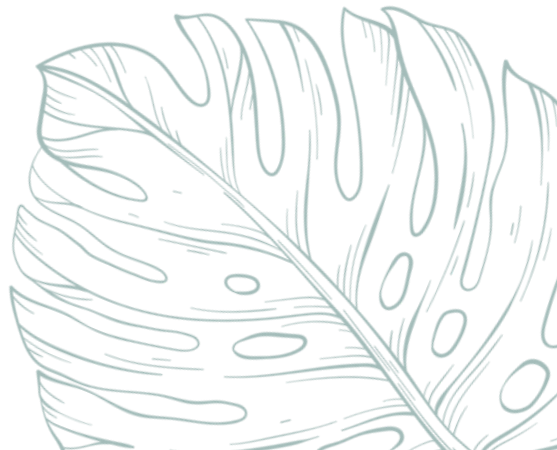
16/76

VASSE FELIX 'FILIUS' CARBENET SAUVIGNON
MARGARET RIVER, WESTERN AUSTRALIA

16/76

JOSEF CHROMY PINOT NOIR 2021
TASMANIA, AUSTRALIA

16/76



SOLANDER
DINING AND BAR