



Flarpurs

MELBOURNE

# Occasions Menu

2 / 3 COURSES • 24.<sup>99</sup> / 29.<sup>99</sup>  
FOR PARTIES OF 15 OR MORE

ADD A GLASS OF PROSECCO FOR 6.<sup>49</sup> PP

## STARTERS

Mushrooms on toast (v)(GFO)  
Parmesan, herb dressing, sourdough

Chicken liver parfait (GFO)  
Port, smoked bacon, pickled shallot

Spiced parsnip soup (VEO)(GFO)  
Curry oil, mini loaf, whipped butter

Smoked haddock & salmon fishcake (GF)  
Creamed leeks, dressed leaves

## MAINS

Chicken & wild mushroom Alfredo  
Crispy chicken, mushroom tagliatelle, parmesan, rocket

Cumberland swirl  
Creamed potatoes, braised red cabbage, onion & thyme gravy

House burger (GFO)  
Chargrilled beef pattie, brioche bun, melting cheese, burger sauce,  
gherkin, lettuce, served with fries & house slaw

Roasted squash risoni (v)(VEO)  
Toasted seeds, fried sage, apple

Fish & chips (GF)  
Mushy peas, chunky chips, lemon, tartare sauce

## DESSERTS

White chocolate panna cotta (GF)  
Mango sorbet, passion fruit

Cherry & almond frangipane tart (v)  
Cherry compote, almond ice cream

Sticky toffee pudding (v)  
Salted caramel sauce, vanilla ice cream

Ice cream selection (v)  
Berry compote, house fudge

An optional service charge of 7.5% will be added to your bill. 100% of this service charge is shared between our staff.  
Should you wish for this to be removed, please let a member of our team know.

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF.  
IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES.  
FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

Please scan here



to view allergens

