

# ENTREE



## HOT ENTREES

Flaky Crab, Spring Onion and Gruyere Tart with Honeydew Salsa

Twice Cooked Duck with Asian Noodle Salad

Seared Scallop Salad with Honey Roasted Cashews and Curry Vinaigrette

Wild Mushroom Frittata with Watercress and Capsicum Salsa

Chilli Squid served on Cucumber and Coriander Salad with Tamarind Dressing

Thai Style Prawns with Rice Noodle Salad

Spinach Pea and Mint Salad with Warm Goat's Cheese Crostinis and Lemon Dressing

Gorgonzola Gnocchi with Garlic and Sage Butter and Crisp Fried Prosciutto with Shaved Beetroot

## COLD ENTREES

Prawn Cocktail

Medallions of Rare Peppered Tuna with Fresh Grilled Asparagus, Olive Tapenade and Shaved Parmesan

Thai Beef Noodle Salad

Field Mushrooms on Olive Toast with Truffle Oil, Parmesan and Rocket

Tartlet of Oven Roasted Roma Tomatoes, Onion Feta and Lemon with Balsamic Dressing

Roast Garlic Chicken Terrine with Rocket and Caponata

Spiced Avocado and Gazpacho Timbale with Verjuice Marinated King Prawns

Basil Infused Tuna with Grapeseed and Soy Vinaigrette

Prawn & Avocado Timbales with Tomato Salsa & Lemon Vinaigrette

Oysters with Champagne Dressing (add \$3.50)

# MAINS



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Roast Turkey & Honey Mustard Glazed Ham served with Macadamia Stuffing & Seasonal Vegetables.

Crispy Skin Chicken with Parsnip Mash, Roast Asparagus and Salsa Verde with Shiraz Jus

Slow Cooked Duck with Red Cabbage, Bacon and Pommes Potatoes

Herb Crusted Pork Cutlet on Wet Blue Cheese Polenta Cab Merlot Jus and Garlic Confit

Slow Cooked Moroccan Lamb Shank served with Pommes Potatoes and Roast Asparagus topped with Roast Capsicum and Eggplant Relish

Fillet of Atlantic Salmon Crusted in Sesame and Sunflower Seed served on a bed of Chinese Prawn and Noodle Salad

Fillet Mignon served on Creamy Mash and Roasted Asparagus and Demi-glaze topped with lashings of Béarnaise Sauce

Moroccan Vegetable Dumplings served with Spicy Tomato Sauce and Wild Rice

Blackened Snapper Fillets served on a bed of Sweet Potato Rosettes' and Creole Salad

Vietnamese Stuffed Squid on a Crab and Cashew Salad with Tomato Sambal

Steamed Asian Vegetarian Frittata served on Rocket and Watercress Salad with a dash of Black Vinegar Dressing

Medallions of Veal lightly crumbed in Parmesan and Parsley served on a Watercress Salad with Green Beans and Mustard Cream

Seared Swordfish on Saffron Mushrooms and Spinach, Shallots and an aged Sherry Stock Reduction

Venison Saltimbocca with Beetroot Risotto and Balsamic Caramelized Onions and Potato Galette

Fillet of Kangaroo marinated in native Australian spices served on Wilted Spinach and Potato Rosti with Bush Tomato Chutney

Japanese Eggplant stuffed with Indian Pumpkin and Mushroom Curry with Herbed Couscous and freshly made Roti Bread

# DESSERTS

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Home Made Christmas Pudding with Brandy Custard & Vanilla Bean Ice Cream

Banana Fritter with Vanilla Bean Ice Cream and warm Fudge Sauce

Baked Bread and Butter Pudding served with Whisky Sauce and Vanilla Bean Ice Cream

Summer Berry Pudding with Double Cream

Strawberry Cream Pavlova with Raspberry Coulis

Fresh Fruit Salad with Ice Cream and Passionfruit Coulis

Hazelnut and Chocolate Torte with Frangelico Cream

Mississippi Mud Cake with Chantilly Cream

Lychee Panna Cotta with Mango and Passionfruit

German Stollen Cake with Brandy Custard

2 courses     @ \$36 per person ( minimum 100 persons)  
                     @ \$37 per person ( minimum 50 to 99 persons)  
                     @ \$38 per person ( minimum 20 to 49 persons)

3 courses     @ \$41 per person ( minimum 100 persons)  
                     @ \$42 per person ( minimum 50 to 99 persons)  
                     @ \$43 per person ( minimum 20 to 49 persons)

Tea and Coffee \$3.50

All meals served with Bread Rolls and After Dinner Mints

# CHILDRENS MENU



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## MENU 1

Pizza with Chips or Vegetables

Ice Cream with Topping and Sprinkles

@ \$10.00 per person

## MENU 2

Penne Pasta with Bolognaise Sauce

Ice Cream with Topping and Sprinkles

@ \$10.00 per person

## MENU 3

(Choose 2 dishes to be served alternately)

Children's size Steak with Chips or Vegetables,

Chicken Breast Schnitzel with Chips or Vegetables,

Fish with Chips or Vegetables

Bangers with Mash

(Choose 2 dishes to be served alternately)

Chocolate Ice Cream Sundae,

Lemon/Lime Cheesecake

Apple Crumble

@ \$16.00 per person