



TABLE D' HOTE - ENTREES

HOT ENTREES

Twice cooked duck with asian noodle salad

Searred scallop salad with honey roasted cashews and curry vinaigrette

Wild mushroom frittata with watercress and capsicum salsa

Thai style prawns with rice noodle salad

Gorgonzola gnocchi with garlic and sage butter and crisp fried prosciutto with shaved beetroot

COLD ENTREES

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

Spiced avocado and gazpacho timbale with verjuice marinated king prawns

Prawn and Avocado Timbale



TABLE D' HOTE - MAINS

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 with demi-glaze topped with lashing of béarnaise sauce

Blackened Snapper Fillets served on a bed of sweet potato rosettes' and Creole salad

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

Fillet of Kangaroo marinated in native Australian spices served on wilted spinach and potato rosti with bush tomato chutney

THE FOREST CLUB, 22 MELWOOD AVE, FORESTVILLE 2087

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TABLE D' HOTE - DESSERTS

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 Roll with raspberry coulis

Fresh Fruit Salad with ice cream and passionfruit coulis

Mississippi Mud Cake with Chantilly cream

Lychee Pannacotta with mango and passion fruit

Sticky Date Pudding with warm Butterscotch Sauce

Lemon Meringue with Vanilla Ice-Cream

2 courses @ \$38 per person (minimum 100 persons)
 @ \$39 per person (minimum 50 to 99 persons)
 @ \$40 per person (minimum 20 to 49 persons)

3 courses @ \$43 per person (minimum 100 persons)
 @ \$44 per person (minimum 50 to 99 persons)
 @ \$45 per person (minimum 20 to 49 persons)

Tea, Coffee and mints included in above