



## **MENU A**

Herb and Garlic bread  
Garden Salad

### **Entrée - Shared platters of:**

Sautéed chicken pieces with penne pasta, chilli, garlic in napolitana sauce

Roast vegetable risotto with tomato and fresh herbs

### **Mains**

Chicken breast with macadamia nut crust, Dijon mustard cream sauce,  
vegetables and herb roasted potatoes

Atlantic salmon on mash, sautéed spinach leaves, lemon and tomato confit

Veal Panfried with chilli garlic prawns, tomato and a dash of cream on  
assorted vegetables

**Mains served alternately - no order taken**



## **MENU B**

Herb and Garlic bread

Garden Salad

### **Entrée - Shared platters of**

Sautéed chicken pieces with penne pasta, chilli, garlic in napolitana sauce

Roast vegetable risotto with tomato and fresh herbs

Calamari lightly fried with sea salt cracked pepper and lemon

### **Mains**

Eye fillet with creamy mash potato, sautéed vegetables and red wine demi glace

Chicken breast with macadamia nut crust, dijon mustard cream sauce vegetables and herb roasted potatoes

Atlantic salmon on mash, sautéed spinach leaves, lemon and tomato confit

### **Desserts**

Traditional crème brûlée with fresh vanilla beans and macadamia biscotti

Hazelnut nougat ice cream terrine coated in praline with vanilla bean anglaise

Profiteroles filled with crème patisserie and hot chocolate sauce



## **MENU C**

Herb and Garlic bread

Garden Salad

## **Entrée**

Calamari lightly fried with sea salt cracked pepper and lemon

Oven baked field mushrooms with fresh herbs, chicken mornay and gratinated with mozzarella cheese

Spinach and Ricotta ravioli with roast tomato, basil butter topped with grilled prawns

Grilled lamb cutlets on parmesan mash green beans and roasted red capsicum sauce

## **Mains**

Eye fillet with creamy mash potato, sautéed vegetables and red wine demi glace

Chicken breast with macadamia nut crust, dijon mustard cream sauce vegetables and herb roasted potatoes

Oven braised lamb shoulder with mash potato, spinach and roast garlic

Pan-fried barramundi with wilted rocket, pepronata and chat potatoes

## **Desserts**

Traditional crème brulee with fresh vanilla beans and macadamia biscotti

Hazelnut nougat ice cream terrine coated in praline with vanilla bean anglaise

Profiteroles filled with crème patisserie and hot chocolate sauce



## **MENU D**

Herb and Garlic bread

Garden Salad

## **Entrée**

Oysters  $\frac{1}{2}$  dozen natural or  $\frac{1}{2}$  dozen kilpatrick

Grilled lamb cutlets on parmesan mash green beans and roasted red capsicum sauce

Oven baked field mushrooms with fresh herbs, chicken mornay and mozzarella cheese with balsamic salsa

Spinach and Ricotta ravioli with roast tomato, basil butter topped with grilled prawns

Seared scallops with parmesan herb polenta, onion jam and citrus butter sauce

## **Mains**

Eye fillet with creamy mash potato, sautéed vegetables and red wine demi glace

Veal panfried with chilli garlic prawns, tomato and a dash of cream on assorted vegetables

Pan-fried barramundi with wilted rocket, peppronata and chat potatoes

Chicken parmigiana, eggplant, and gratinated mozzarella with a roast tomato sauce and vegetables

Slow cooked duck on a bed of mushroom and parmesan risotta with thyme jus and vegetables

## **Desserts**

Traditional crème brulee with fresh vanilla beans and macadamia biscotti

Hazelnut nougat ice cream terrine coated in praline with vanilla bean anglaise

Profiteroles filled with crème patisserie and hot chocolate sauce

Sticky date pudding served with butterscotch sauce