

# Menu Options

*Entrée - pick one*

## **Thai Spiced Pumpkin Soup**

*with coriander and coconut cream.*

## **Minestrone Soup**

*Fresh vegetables, pasta, wilted spinach with garlic buttered croutons & shaved parmesan*

## **Thai Beef & Noodle Salad**

*Thin slices of marinated beef over an Asian leaf salad with coriander and crispy noodle garnish.*

## **Spinach & Ricotta Cannelloni**

*Pasta tubes filled with fresh spinach & ricotta cheese baked in a rich tomato & basil sauce.*

## **Carpaccio of Salmon**

*Thin slices of Tasmanian smoked salmon topped with baby capers; Spanish onion & cracked pepper, and then drizzled with a thin herb & lemon mayonnaise.*

## **Lemon & Balsamic Chicken Salad**

*Marinated chicken tenderloins tossed with lemon, grilled artichoke hearts, roasted red peppers, kalamata olives & crisp salad leaves drizzled with a sweet balsamic dressing.*

## **Panko Crumbed Prawns**

*Crispy Panko crumbs encasing plump juicy prawns with a sweet chilli & lime dipping sauce*

## **Duck and Porcini mushroom ravioli**

*With fresh sage, roasted red capsicum and a nut brown butter sauce*

## **Warm sweet potato salad**

*With green beans, fresh bocconcini, crispy prosciutto and toasted pine nuts*



# Menu Options continued

## *Main - pick two*

### **Studded Roast Leg of Lamb**

Garlic and rosemary studded lamb with crisp roast potatoes finished with a red wine sauce.

### **Tasmanian Salmon Fillet**

fresh Salmon served on a crispy polenta cake, with a lemon & dill hollandaise.

### **Chicken Supreme**

With prawn, sweet chilli, whipped coconut and lime butter.

### **Fillet mignon**

Eye fillet of beef wrapped in premium bacon, cooked to medium over a sweet potato rosti with rosemary jus

### **Seared Chorizo Chicken**

Chicken supreme filled with chorizo, mozzarella & roasted peppers.

### **Rosemary Sugared Lamb Rump**

A top a caramelised sweet potato mash with a red wine jus, cooked medium-rare.

### **Tender Roast Loin of Pork**

Resting on a balsamic glazed root vegetable medley including sweet potato, parsnip, carrot & Spanish onion.

### **Eye Fillet of beef**

Tender eye fillet of beef quickly seared then roasted medium, served over a creamy basil pesto mash with a red wine jus.

### **Caramelised Pork Cutlet**

Sorba Noodle & Vietnamese salad

### **Char grilled Swordfish Fillet**

Salsa Verde, Tomato fire roasted pepper and Bononcini salad.

### **Tea smoked Chicken**

With sesame soy dressing jasmine rice pilaf & steamed Asian greens



# Menu Options continued

## *Dessert ~ pick two*

### **Tangy Lemon Tart**

*Tangy lemon curd, set into a short-crust pastry shell, topped with double cream.*

### **Sticky Date Pudding**

*A warm date pudding, served with a rich butterscotch sauce & double cream.*

### **Banana, Pineapple and caramel Mousse cake**

*Moist banana & pineapple cake topped with caramel milk chocolate mousse.*

### **Tiramisu Cake**

*Mascarpone cream with a coffee centre drizzled with rich espresso syrup.*

### **Chocolate & pear tart**

*Chocolate and almond filling, chocolate garnish topped with fresh pear segments*

### **Tropical Paradise**

*Coconut mousse, layered with tropical fruit compote topped with mango jelly.*

