



LUNCH AND DINNER MENU
(August 2009 – July 2010)

ENTRÉE

- Smoked Salmon carpaccio with toasted foccacia, *lime mayonnaise and fried capers*
- Thai Marinated squid on a herb and glass noodle salad with a chilli ginger *dressing and cracked coriander*
- Mediterranean chicken tenderloin salad with snow peas and *spanish onions and julienne of red capsicum*
- Rare Beef Fillet Salad *with relish of smoky tomato and chilli*
- Chicken Caesar Salad *with cos, bacon, parmesan and croutons (Vegetarian Option)*
- Vegetable Stack *layers of eggplant, zucchini, capsicum, red onions with a balsamic dressing*

If selecting a premium entrée please add \$2.50 per person

- Prawn Salad *with fresh coriander and mint leaves, a mango dressing and caramelised lemon*
- Seared Duck breast *on baby spinach and fig glaze*

MAIN COURSE

- Char grilled Sirloin of Beef *with grilled field mushroom and rich red wine glaze*
- Oven baked Barramundi fillet *with red onion and lemon caper salsa*
- Mediterranean Chicken Breast *marinated in olive oil, lemon and oregano, with salsa of tomato, cucumber and basil and a hint of chilli*
- Oven Roasted Chicken *breast filled with bacon and sage stuffing topped with Hollandaise*

If selecting a premium main course please add \$3.50 per person

- Roasted Duck *with onion confit, resting on braised red cabbage with a cinnamon ,orange and tomato sauce*
- Aged Fillet of Beef , *with crispy onions, dollop of béarnaise and red wine jus*
- *Oven baked Atlantic Salmon with roasted tomato and pimiento salsa*
- Oven Roasted Lamb Rump *on a bed of spinach with a roasted garlic tomato jus*

DESSERT

- Vanilla Bean Pannacotta *with raspberry coulis*
- Creme Caramel *with glazed orange and fresh cream*
- Sticky Date Pudding *with butterscotch sauce and cream*
- Sliced Tropical Fruit *with ice cream*
- Warm Apple Pie *with nutmeg anglaise*
- Triple chocolate Bavarois *with chocolate coulis and cream*

If selecting a premium dessert, please add:

- *Citrus tartlet with berries and cream \$1.50 per person*
- *Apple and rhubarb crumble with mascarpone cream \$1.50 per person*
- *Local Cheese Selection Chef's first choice, served with quince paste and crackers \$3.50 per person*

All menus include fresh bread rolls and freshly brewed tea, coffee and chocolate
Main courses are accompanied by our chef's selection of seasonal garden vegetables

PRICING (per person)

	Sunday to Thursday	Friday & Saturday
Entrée and Main Course, no choice	\$29.00	\$33.00
Main Course and Dessert, no choice	\$29.00	\$33.00
Entrée, Main Course and Dessert, no choice'	\$38.00	\$42.00
Entrée, Main Course and Dessert, choice of 2 main's	\$42.00	\$46.50

ADDITIONAL CHOICES

For each choice within a course, please add per choice

Entrée	\$3.00 per person
Main course	\$4.50 per person
Dessert	\$3.00 per person

ADDITIONAL COURSES

Soup –please ask for our selection	\$4.50 per person
<u>Presented in the centre of each table:</u>	
Antipasto Platter – (prior to entrée)	\$6.50 per person

Cheese Platter with quince paste and crackers – (after dessert)

\$6.50 per person

** Prices are subject to change