

Entrée Menus

Soup Selections

- Cream of Butter Pumpkin
- Spiced Tomato and Capsicum
- Cream of Broccoli & Bacon
- Sweet Corn and Crab Meat
- Cream of Mushroom
- Leek & Potato

\$8.50p.p.

Entrée Selections

- Greek salad with Fetta Cheese in a Pastry Shell
- Traditional Caesar salad with Marinated Spiced Chicken Strips
- Thai Chicken salad with Garden Fresh Herbs and Green Tea Dressing
- Thai Beef salad with Roasted bell Peppers, Coriander and Four Spiced Vinaigrette

\$10.50p.p.

- Veal Tortellini tossed with Wild Mushroom Ragout
- Basil Gnocchi tossed with Parmigianino Reggiano and Pesto Essence
- Butternut Pumpkin Ravioli with Sage Butter and Crushed Pistachio Nut
- Candied Tomato and Persian Fetta Tartlet with Rocket and Roasted Pine nut Pesto
- Vine Ripened Tomato with baby Mozzarella
- Chicken Gallantine on a bed of garden salad
- Zucchini and Garlic fritters with Roasted Cherry Tomatoes and Herb Oil
- Seafood Risotto Finished with Crème Friache and Chives
- Italian Sausage with Sun-Dried Tomato and Kalamata Olive Risotto
- Roasted Pumpkin with Blue Cheese and Baby Spinach Risotto

\$12.00p.p.

- Tiger Prawn and Saffron Arancini with Tomato Fondue & Herb Oil
- Duck Peking Style on a bed of Asian
- Warm Salmon And Braised Leek Tart with Saffron Aioli and Baby Mache
- Char-Grilled Chicken tenderloin on Italian Style Eggplant salad and Palm Sugar Vinaigrette
- Warm Buckwheat Blinis with house cured and Baby Mesculin

\$14.00p.p.

- Atlantic Salmon Confit with Turmeric Kipfler Potato Salad and wild Rocket with Balsamic Syrup
- Prawn and Avocado Stack with Vanilla Bean Tomato Gazpacho and Caviar
- Garlic Cream Prawns served on a bed of Rice
- Lime and Spiced Gravalax of Salmon Drizzled with Parsley Oil & Mesculin
- Pate Encroute Venison
- Japanese Style Salmon Terrine
- Pan-fried Baby Quail served on Forest Mushroom Risotto and Balsamic Jus
- Butter-Fried king prawns infused with Garlic and Chilli served on Pilaf Rice

\$17.00p.p.