

Main Meal Menus

Succulent Chicken Breast

\$26.00 / choice

- Roasted and served on Saffron Rice with Tomato & Garlic Grilled Polenta Cake and Mushroom, with Green Olive Ragout
- Oven Roasted and presented on Forest Mushroom Risotto Aged Parmesan and White Port Jus
- Succulent Chicken Breast Filled with Sun-Dried Tomato and Ricotta Cheese, Baked in Filo Pastry, Drizzled in a Grain Mustard
- Cream sauce Wrapped in Sage and Prosciutto served on a Pesto Mash and Veal Jus
- Tandoori Chicken Breast served on Pilaf Rice with a Cucumber Raita

Beef Eye Fillet

\$34.00 / choice

- Char-Grilled Beef with Forest Mushrooms, Yam Mash and Baby Spinach
- Pan-Fried Beef with Layered Char-Grilled Vegetables and Roasted Garlic C
- Oven Roasted Beef on Garlic Pomme Puree smothered in Green Peppercorn Cream Reduction
- Traditional Steak Diane
- Roasted Beef Placed Upon Crushed Herb Potato with Oven-Dried Tomato and Balsamic Jus

Lamb Loin

\$26.00 / choice

- Char-Grilled Lamb Loin with a Blue Cheese Gratin served on Pomme Duchess and a Mint Jus
- Herb crusted Lamb Loin served with Pomme Lionaise and Garlic Butter
- Pan-Fried lamb Loin On Golden Sultana Cous Cous in a Spiced Moroccan Broth
- Braised Lamb Shanks with roasted Winter Vegetables and served in It's own juices

- Oven roasted Four-point Lamb rack with Thyme, garlic mash and seasonal vegetables

\$36.00 / choice

Pork Loin Medallions

\$24.00 / choice

- Pork Medallions Served with Apple Compote, red Cabbage and Aromatic Jus C
- Pork Medallions with Creamy Polenta, Glazed Fig and Spiced Apple Jus
- Pork Medallions with Mustard Parsnip Mash, Sautéed Forest Mushrooms and Cracked Pepper Jus
- Roast Loin of Pork Stuffed with Figs, Olives and Almonds
- Pork Tenderloins with a Pizzaiola sauce on Fettucine Verde
- Roasted Pork neck filled with Prunes, served with roasted Winter Vegetables & a jus
- Pork Medallions with Madeira sauce on Rosti Potatoes
- Pork Medallions on a sweet Potato mash infused with smoked Cheddar on baby Spinach

Veal \$32.00/choice

- Roasted Veal Outlet served with a red wine Jus on herbed crushed Potatoes and seasonal vegetables
- Escalope of Veal cacciatore
- Veal Medallions with a Pizzaiola sauce served on Fettucine Verde

Seasonal Fish Fillet \$ Market Price

- Pan-Fried Salmon fillet Served on Baked Ratatouille Vegetables, Kalamata Olives and Balsamic Syrup C
- Roasted Salmon Fillet on Wilted Baby Spinach, Golden Raisin Cous Cous and Citrus Tapenade Butter
- Seared Barramundi Fillet with Braised Fennel Compote, Candied Tomato, Garlic Zucchini and Lime Butter C
- Oven Roasted Barramundi Fillet on Tomato Risotto, Pistachio Crust and Pesto Butter
- Pan-Fried Barramundi Fillet with Sautéed Spinach, Garlic Confit, Oven Dried Tomato and Saffron Aioli C

Seafood Platter for Two \$130.00 / platter

- Oysters, Tiger Prawns, Grilled Fish of the Day, Smoked Salmon, Battered Fish, Mussels & Scallops served with Salad and Condiments

Vegetarian Meals Entrée \$14.00
Main \$24.00

- Eggplant Moussaka with Wild Rocket Salad and Tomato Gazpacho Dressing V C
- Spanish Omelette with Red Onion Compote and Baby Mesculin V
- Wild Mushroom Risotto with Aged Parmesan V
- Oven baked Cannelloni of Sweet potato, Goats Cheese and White Wine Veloute V
- Grilled Vegetable Lasagna with rich basil Tomato sauce and Aged Parmesan V