

Formal dining

Starters

Mixed entrée plate

Steamed prawn wontons, spring rolls, tandoori chicken and frittata served with a sweet chilli sauce and yoghurt dip

Spinach and ricotta cannelloni

Pasta tubes filled with spinach and ricotta cheese topped with napolitano sauce and parmesan cheese

Chicken caesar salad

Traditional caesar salad topped with chicken strips

Chicken and mango salad

Skinless chicken breast mixed with mango, roasted red onion, mixed herbs and air-dried parsnip chips

Roasted field mushrooms

with asparagus, parmesan cheese and balsamic served on salad leaves

Smoked salmon

with horseradish, chives with sour cream and capers

Thai beef salad

Marinated beef in an Asian-style salad with a light soy dressing

Mains

Vegetable stack

Char-grilled vegetables served with a rich tomato sauce

Roasted field mushrooms

with asparagus, parmesan cheese and balsamic

Seasonal fish fillet

with ratatouille and a mixed herb and lime cous cous

Sirloin steak

with stir-fried sesame spinach and mushroom jus

Blackened chicken

served on a bed of Mediterranean and lemon cous cous with slow-roasted tomato and honeyed sour cream

Stuffed chicken

filled with apricot and sage stuffing and mustard sauce

Char grilled beef scotch fillet

served on a bed of marrowfat peas and potato mash drizzled with a rich beef jus

Barramundi fillet

with a herb and citrus crust

Spinach and ricotta cannelloni

Pasta tubes filled with spinach and ricotta cheese topped with napolitano sauce and parmesan cheese

Fish cutlet

with mango and coriander salsa

Pork medallion

topped with macadamia, herb crust and apple compote

Beef scotch fillet

served with sautéed garlic mushrooms and marbled mash potato

Blackened cajun veal steak

with grilled pineapple and sour cream

Rack of lamb

on a bed of roasted pumpkin and rosemary jus

Tender loin of lamb

with wilted Chinese greens

Desserts

Poached pear

with passionfruit and yoghurt cream, garnished with sugared fruits

Australian cheese platter *(individual serves)*

with dried fruit and water crackers

Fruit platter

Sliced seasonal fresh fruits

Citron tart

with sugared lemon and cream

Chocolate sacher torte

with orange chips

Chocolate cups

with mixed fruits