

# 3 COURSE MENU

## SOUP

Cream of pumpkin

Potato and leek

Tomato and basil

Chicken and sweetcorn

Whitebean and vegetable broth

## ENTRÉE

Potato gnocchi w carbonara sauce

Penne w tomato, garlic & basil

Chilled prawn skewers w herb salad, lime & ginger dressing

Oysters natural w shallot & red wine vinaigrette ½ dozen

Vegetable frittata w rocket salad & tomato chutney

Smoked salmon w dark rye bread & lemon aioli

Spiced beef curry w rice & pappadums

Spiced chicken curry w rice & pappadums

Soy chicken skewers w rice & soy glaze

## **MAIN**

Spiced chicken breast w citrus cous cous & yoghurt dressing

Chargrilled scotch fillet w mash, greens & red wine sauce

Pan seared salmon w green beans, herb salad, chive & citrus sauce

Braised lamb shank w mash & tomato, red wine sauce

Slow cooked pork cutlet w roasted sweet potato puree & apple glaze

Premium roast beef w seasonal vegetables & demi-glaze

Reef fish w seasonal vegetables & parsley cream sauce

Roast chicken breast w seasonal vegetables & demi-glaze

## **DESSERT**

Chocolate Bavarian w double cream & berry coulis

Pavlova w fresh cream, strawberries & passionfruit sauce

Vanilla bean panna cotta w double cream & berry coulis

Chocolate jaffa mousse w fresh strawberries & cream

Lemon tart w double cream & berry coulis

## **CHILDREN'S SELECTION (under 12 years)**

Mini ham & pineapple pizza & fries

Fish fillet & fries

Chicken nuggets & fries

Vanilla ice cream & topping (included in price)