



**GREEN ACRES**  
GOLF CLUB

## Menu

Two Course \$51.90 per person  
Three Course \$61.90 per person  
(minimum 40 guests)

### Soup

Roasted butternut pumpkin soup with manuka honey and yarra valley goats cheese  
Italian minestrone with granna padano  
Cream of chicken and scorched almond soup

### Entrée

Veal and sage tortellini with a veal and wild mushroom ragout  
Char grilled lamb shaslicks served with greek salad, warm pitta and tzatziki  
Thai salad of roasted medium rare beef with asian greens and fried shallots  
Cold Tasmanian poached salmon served with a fresh fennel and orange salad  
Smoked chicken, avocado, red capsicum and crab tian with watercress greens (seasonal)  
Nam jim dressed Thai fish cakes served with asian herb salad  
Dill, sea salt and brown sugar cured Tasmanian salmon served with melba toast, capers, Drambuie and dill mayonnaise  
BBQ pork served atop green apple, raspberry, rocket and frieze salad dressed with a raspberry vinaigrette  
Spiced lamb and roasted vegetable filo served with a light curry sauce and roasted pine nuts  
Rigatoni pasta with italian sausage, smoked eggplant and bean ragout with shaved pecorino



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## Main

Braised chicken breast in a Thai curry sauce served with steamed coconut jasmine rice, green mango and cucumber salsa

Lemon and thyme marinated char grilled corn fed chicken breast wrapped in prosciutto served with Mediterranean ratatouille and fire roasted red pepper coulis

Slow roasted four point lamb rack with green olive, roasted pine nuts, pimento and Greek fetta stuffing set on herbed polenta cake, fresh spinach puree and minted lamb jus

Black Angus porterhouse medallions grilled medium rare served with roasted beetroot, garlic potato mash and cabernet sauvignon reduction

Moroccan spiced lamb tagine served with savoury couscous

Roast sirloin of beef served with rosemary and sea salt flaked roast potato, seasonal greens and grain mustard sauce

Oven baked ocean trout topped with green tomato pickles, set on celeriac potato cakes and green beans grilled with kecap manis

Wild barramundi fillet grilled with lemon and parsley butter served with parmesan potato, char grilled eggplant and slow roasted tomato stack OR wild rocket, semi dried tomato and goats cheese salad

Confit duck leg and grilled duck sausage served with sweet potato mash, buttered snow pea julienne, grand marnier and orange sauce

Medium rare grilled eye fillet of beef accompanied with spinach and potato gratin, pan grilled cherry tomatoes and brandy pepper jus

Oven baked five spiced pork fillet accompanied with char grilled sweet potato, brown sugar baked apple, soya glazed bok choy and pickled ginger and plum glaze



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## Dessert

Vanilla bean pannacotta with macerated seasonal berries

Lemon curd tartlets with passionfruit coulis and grand marnier strawberries

Smoked almond and ricotta cake with citrus syrup and vanilla sugar

Chantilly cream pavlova topped with kiwifruit and strawberry salad

Warm sticky date pudding with toffee sauce and cinnamon cream

Chilled berry pudding with cardamom mascarpone cream

Espresso pannacotta with a light coffee bean sauce and dark chocolate chards

Warm chocolate pudding with whisky chocolate sauce, pecan praline and chocolate ice cream

Banana tart tatin served with vanilla bean ice cream

Red wine poached pears in cinnamon syrup and natural whipped cream

Rhubarb and apple crumble with vanilla bean ice cream or chantilly cream

Passion fruit and raspberry crème caramel



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## Children's Menu

\$25.00 per child includes ice cream of the day

## Cheese and Fruit

Cheese platters \$5.90 per person

Fruit platters \$5.90 per person

Cheese and fruit buffet \$10.90 per person

## Salads

A bowl of mixed salad per table \$2.90 per person

## Band Meals

Main course \$30.00 per person

## Celebration Cake

Cut, plated and dressed with seasonal berries \$3.90 per person

## Surcharges

Sundays and public holidays attract a \$3.00 per person surcharge

## Inclusions

Freshly brewed coffee and a selection of tea served with chocolates