



Kingston Heath
Golf Club
EST. 1909

SUMMER MENU

January to March 2010

First Course

(Select one)

Spanish style roasted Prawn cutlets with chorizo, saffron, roast fennel & Romesco tomato sauce.

Warm Greek salad topped with lamb Keftas on rosemary skewers with preserved lemon yoghurt.

Bruschetta of Heirloom Tomatoes, Yarra Valley Fetta & Tasmanian smoked salmon with olive oil & balsamic glaze.

Risotto Croquet filled with sautéed Wild mushrooms & Parmesan on pesto mayonnaise.

Char grilled Boned Quail with salad of Orange, cherry tomatoes & grilled Pancetta ham, with raspberry dressing.

Asian Marinated Duck & Mango salad with deep fried shallots caramelized sweet & sour sauce.

Second Course

(May be served alternately for numbers of 80 or more)

Middle Eastern style marinated lamb Cutlets presented on Chickpea & roast Pumpkin with Lemon & anchovy aioli.

BBQ free range Chicken in lime & coriander marinade with fresh mango relish, sautéed Asian greens & toasted coconut.

Roasted Deep Sea Blue eye with cumin & olive crust drizzled with roast tomato & pepper coulis.

Oven roasted Eye fillet steak served on grilled polenta cake with caramelized shallots & red wine jus.

Kangaroo Loin marinated in Balsamic & Horseradish cooked medium rare, with lemon myrtle roast vegetables,



Grilled Cutlet of Ocean Trout, topped with a tomato, corn & basil salsa, with white bean puree.

Third Course

(Optional or can be substituted for first course)

Trio of Gourmet Ice creams served upon a meringue case with passion fruit glaze.

Homemade Steamed Banana & date Pudding with butterscotch sauce & vanilla ice cream.

Classic Lemon Tart, accompanied with double cream & berry coulis.

Torta Caprese, Italian almond & chocolate torte with espresso sauce & balsamic marinated strawberries.

Rosemary & Honey infused Crème Brulee with hazelnut meringue & toffee pears.

Kingston Heath Cheese Platter served per table with premium dried fruits, nuts & table biscuits.

Coffee, Tea & Kingston Heath Chocolates

\$45 pp (for any 2 courses & coffee)
Additional course available at \$12pp



This menu is subject to change