

MACQUARIE LINKS
INTERNATIONAL GOLF CLUB

A La Carte Dinner Menu

Starters

Garlic Pizza \$4.00

Thin Crisp Pizza Base Baked with Garlic, Oregano and Cheddar

Bruschetta \$5.00

Crisp Vienna Slice, topped with Ripe Roma Tomatoes, Garlic, Red Onion and fresh Basil marinated with Olive Oil and White Balsamic

Basket of Rolls \$3.50

Freshly Baked Bread Rolls with Butter

Entrée

Traditional Caesar \$10.50

Cos Lettuce shreds tossed with grilled Bacon, Crostini, Anchovy dressing, Parmesan and garnished with boiled Egg

Salt and Pepper Chicken \$12.90

Lightly seasoned crisp fried Chicken fillets set on Roma Tomato Tart Tatin, roast Sweet Kumara Mash and Garlic Thyme Jus

Salt and Pepper Soft Shell Crab \$13.50

Lightly battered and tossed with Asian Salad mix, Nam Prik Pao and Black Bean Dressing

Salad of Twice Cooked Pork Belly \$12.90

Char grilled and oven finished marinated Pork Belly tossed with a salad of Baby Rocket, Pepper seared Fennel, caramelised Pear and Balsamic reduction

Oyster Beignets and Smoked Atlantic Salmon \$13.50

Shallow fried Oyster Beignet set on creamed Leek and Spinach and topped with Smoked Salmon Rosette

Ice Crush

In Between: Complimentary ice crushes

Mains

Wagyu Beef Tenderloin \$21.00

Thinly coated with Black Pepper served on Rissole Potatoes, Garlic Prawns, steamed Asparagus and Creamy Cognac Sauce

Herb crusted Blue Eye Cod Fillet \$21.00

Pan finished and set on baby summer Vegetables, Bloody Mary Sauce and truffle Prawns

Pan Roasted Chicken Kiev \$18.50

Set on Colcannon of Bacon, Cabbage and Mash, grilled Pancetta Bacon, steam French Beans and Veal Jus

Twice Cooked Leg of Lamb on Ratatouille \$ 18.50

Herb trussed Leg of Lamb set on Oregano and Truffle infused Mash, Ratatouille and a side of summer Vegetables

King Prawn Risotto \$21.00

Grilled garlic king prawns, Spinach, porcini Mushroom Risotto and a nest of Caramelised Balsamic and Rocket Salad

Seafood Platter for two \$30.00

Salt and Pepper Calamari, crumbed whiting Fillets, King Prawns, Seafood skewer, Crumbed Seafood Claw and Tempura battered Soft Shell Crab served with Lemon wedges and complementing sauces

Desserts

Coconut & Vanilla Pannacotta \$7.50

New season Mango and Raspberries

Cheese and fruit plate for two \$14.50

3 cheese of Blue, Brie and Cheddar, Riesling Jelly, summer Fruits and Crackers

Strawberries and Cream \$7.50

Served with Shiraz Jelly and burnt Marshmallow

Vanilla Cream Brule \$7.50

Served with Almond Biscotti and Raspberry Coulis

Chocolate Mud Cake \$7.50

Warm Chocolate Cake, Sugar dusted Strawberry, Rum and Raisin Gelato