

SOUTHERN SET MENU

SUMMER 2009 – 2010

Soups / Entrée

Please select One (1) dish

SOUPS

Tomato & Basil

Served with ricotta dumplings

Broccoli & Carrot

Served with garlic & cheese crouton

Tuscan Minestrone

Thick home style tomato & vegetable, dusted with Reggio Parmesan, served with cheesy garlic bread

ENTRÉE

Tasmanian Smoked Salmon

Layered with cucumber & goats cheese, crisp apple & Spanish onion salad

Oven Baked Atlantic Salmon Terrine

Studded with Southern gold potato & egg, dill mayonnaise & Asian greens

Salad of Asian Spiced Duck

egg noodle & bean shoot salad, ginger & soy dressing

Roast Duck Pistachio & Orange Terrine

Served with a salad of petite herbs & cresses plum dressing

Chicken & Paw Paw Salad

Tossed with crisp celery, finely shredded carrot, Spanish onion & toasted peanuts, lime coconut & chilli dressing

Ravioli Ricotta & Spinach

Vine ripened tomato & basil, freshly quoted Reggio Parmesan

Cannelloni - Pumpkin & Sweet Potato

Served with a sauce of roasted sweet pepper & tomato

Tortellini Carbonara spinach & ricotta dumplings tossed in a creamy bacon, mushroom and chive sauce with parmesan

Main Course

Please select Two (2) dishes to be served alternately

Homemade Fish Cake with Egg Benedict *maybe served as entrée

Made from fresh Southern Ocean snapper topped with smoked salmon, wok tossed baby spinach & freshly poached free range egg, sauce Hollandaise
Salmon pearls

Chicken Caesar Salad *maybe served as entrée

Roasted breast of chicken served warm over a classic Caesar salad

Flame Grilled Moroccan Chicken

Stuffed with cous cous, chickpea puree and spices, served over a vegetable fritter with a mild spicy tomato sauce

Roast Seasoned Chicken with traditional stuffing served with seasonal vegetables and potato

Grilled Barramundi with Basil Crust

Fillet of Gulf Barramundi served over whipped potato, buttered baby spinach, blistered vine ripened cherry tomatoes

Roasted Vegetable & Polenta Tart with Risotto Crust

Served with a poached free range egg, wok tossed baby spinach, pumpkin soufflé & rich Napoli style sauce

Pumpkin Broccoli & Cauliflower Strudel

Roasted pine nuts & basil tossed with fresh broccoli, butternut pumpkin & cauliflower baked in puff pastry

Roast Seasoned Loin of Pork

Served with apple compote & classic roast vegetables, roast jus

Schnitzel of 'White Cliffs' Veal

Tender bobby veal schnitzel topped with Sautéed baby spinach, brown mushrooms & Swiss cheese fondue. Roasted garlic & rosemary chat potatoes

Roast Leg of Prime Riverina Lamb

Basted in Olive oil, garlic and fresh herbs, served with traditional roast pumpkin, peas and potatoes, roast jus

Grilled Fillet of Gippsland Farms Beef

Served over crushed Desiree potatoes, served with seasonal vegetables & roasted field mushrooms

Dessert

Please select One (1) dish

Milk Chocolate & Caramelised Pear Tart

Served with vanilla ice cream & seasonal berries

Citrus Tart

Seasonal berry compote, vanilla cream & strawberry sorbet

Vanilla Crème Brule

Caramelised custard, berry compote & vanilla bean ice cream

Fresh Seasonal Fruit

Sliced fresh fruits & berries, served with strawberry gelato & passionfruit syrup

Mille Feuille of Fresh Strawberries & Vanilla Custard

Crisp pistachio & almond pastry layered with fresh strawberries, vanilla custard & vanilla ice cream

Mango Coco

Mango bavaroise & coconut mousse layered almond & hazelnut biscuit
Fresh with mango ice cream, white chocolate glaze

Warm Sticky Date Pudding

Served with butterscotch sauce, English toffee ice cream & whipped vanilla cream

Sherry Trifle

Liquored sponge with fruit & vanilla custard topped with fresh cream
Served with ice cream

Chilled Meringue Soufflé with Strawberries

Orange sabayon, caramelised pistachio

Regional Cheeses with Fresh Dried Fruits

Served with crackers & lavosch