

# SOUTHERN SET MENU

WINTER 2010

## Soups / Entrée

Please select One (1) dish

### SOUPS

**Cream of Chicken & Vegetable**

**Roma Tomato with Basil Cream**

**Tuscan Minestrone**

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

**Asian Laksa with Chicken & Noodles**

### ENTRÉE

**Roast Spiced Quail with Homemade Potato Gnocchi**

*Served with tomato & red pepper sauce*

**Mud Crab & Prawn Soufflé**

*Served with a Southern Ocean Bouillabaisse*

**Grilled Atlantic Salmon Skewers with Cucumber Salad**

*Served with Basmati rice & spiced yoghurt*

**Moussaka**

*Lamb, potato & grilled eggplant, served with a parmesan cheese sauce*

**Warm Cheese Soufflé**

*Served with Tomato & Basil Bruschetta, petite herbs & basil oil*

**Homemade Cannelloni filled with Spinach & Cheese**

*With Napoli sauce & grated Reggio parmesan*

**Fettuccini with Chorizo Sausage & Mushroom**

*Sautéed in a creamy sauce with chives*

**Mushroom Tortellini with Roasted Pumpkin**

*Basil cream sauce & Reggio Parmesan*

**Vegetable Tortellini with Garlic Prawns**

*Parmesan & chives*

# Main Course

Please select Two (2) dishes to be served alternately

**“Surf and Turf” Steak Dianne**

*Grilled prime fillet mignon served with BBQ Queensland tiger prawns  
Crushed chat potatoes with garlic butter & seasonal vegetables*

**Southern Style Chicken Kiev**

*Tender French cut chicken breast filled with garlic, parsley & chive butter  
With Garlic cream sauce, broccolini & rice pilaf*

**Oven Baked Chicken & Vegetables in Red Wine**

*With sautéed mushrooms & potato gnocchi  
(Served in an individual cocotte dish)*

**Escalope of Chicken with Spinach & Mushroom**

*Thick medallion of Breast fillet, topped with buttered baby spinach leaves  
Sautéed mushrooms oven baked with cheese & served with a cream pepper sauce & seasonal vegetables*

**Grilled Fillet of Barramundi**

*Filled with roasted Truss tomatoes & shallots  
Served on whipped cheddar potato with sautéed baby spinach leaves & blistered vine ripened cherry tomatoes*

**Grilled Fillet of Gold Band Snapper**

*Served on a green prawn fritter and crushed Desiree potato  
Butter white wine sauce with a hint of mild Malay curry & a cucumber & mint yoghurt with seasonal vegetables*

**Roast High Country Lamb**

*Roasted Potatoes, Parsnips & Pumpkin, Lamb Jus, minted Peas*

**Grilled Peppered Fillet Steak**

*Crushed buttered chat potatoes & vegetables*

**Lamb Shanks with Vegetables**

*Casserole of tender boneless lamb with a side of cheddar mash potato  
(Served in an individual cocotte dish)*

# **Dessert**

Please select One (1) dish

**Baked Apple & Cinnamon Crumble**

*King Island cream & vanilla bean ice cream*

**Chocolate & Almond Mousse Dome**

*Belgium Chocolate Mousse with layers of Almond & Hazelnut Liqueur sponge  
With chocolate mirror glaze, almond praline ice cream & berry compote*

**Sticky Date Pudding**

*Whipped cream, fudge sauce & caramel ice cream*

**Warm Raspberry Friande**

*Raspberry ice cream with vanilla swirl & vanilla custard*

**Apple & Banana Pudding**

*Caramel sauce & vanilla bean ice cream*

**Individually Baked Cheesecake with Berry Compote**

*Served with mango ice cream & vanilla cream*

**Homemade Petite Pavlova**

*With King Island cream, Turkish delight, passion fruit Jelly & chocolate flakes*

**Crème Brulee**

*Caramelized custard with berry compote & vanilla bean ice cream*

**Chilled Meringue Soufflé with Cointreau Strawberries**

*Orange cream & roasted pistachios with passion fruit syrup*