

# 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** \*may be 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** \*may be 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