

## - Menu Selection -

### Hors D'oeuvres

A selection of hot and cold Hors D'oeuvres to greet your guests on arrival

### Soups

#### MINISTRONE

A traditional Italian Soup made with chunky vegetables, tomato, herbs and pasta

#### CREAM OF POTATO & LEEK SOUP

A delicate creamy combination of fresh leek and potato

#### TOMATO & FRESH BASIL SOUP

A delightful combination of fresh tomatoes and basil finished off with fresh cream

#### CREAM OF CHICKEN SOUP

A beautiful creamy chicken soup full of chunky chicken

#### CREAM OF PUMPKIN SOUP

A creamy soup of butternut pumpkin finished with cream and a hint of nutmeg

#### CREAM OF CAULIFLOWER

A creamy soup full of yummy cauliflower

## Entree

### PRAWN COCKTAIL

Local prawns served with leaf lettuce and topped with spicy cocktail sauce

### ADELAIDE HILLS SMOKED SALMON

Bed of lettuce covered with Smoked Salmon served with a Horseradish cream, onion rings and capers

### CRUMBED SOUTH AUSTRALIAN CALAMARI RINGS

"Tender" rings of fresh South Australian Calamari Crumbed and deep-fried golden brown served with tartare

### DEEP FRIED CAMEMBERT

Wedges of Camembert crumbed, lightly fried, served with fresh garden salad and a touch of Cranberry Sauce

### ANTIPASTO PLATE

Traditional Continental small goods served with traditional condiments

### TORTELLINI NAPOLITANA

Meat filled pasta cooked al dente and served in a traditional tomato sauce

### FETTUCCINE CARBONARA

Ribbon pasta tossed with bacon, mushroom, onion and chive finished with fresh cream and parmesan cheese

### BEEF SATAY

Served on a bed of Malay Rice

### CHICKEN SATAY

Served on a bed of ribbon pasta

## Main Courses

### CHATEAUBRIAND

Beef fillet cooked to perfection, served with red wine glaze & béarnaise sauce

### ROAST SIRLOIN OF BEEF

Prime Sirloin of Beef cooked to perfection served with Red wine glaze

### BEEF WELLINGTON

Choice fillet of Beef with onion, mushrooms, tomatoes & herbs, served with Madeira Glaze

### RACK OF LAMB

Steam Roast Rack of Lamb with Herb Seasoning served with a Mint Sauce

### ROAST BREAST OF TURKEY

Choice Turkey breast served with red wine reduction & Cranberry Sauce

### PORK MEDALLIONS FOREST IERE

Medallions of Choice pork fillet served with ribbon noodles, white wine mushroom sauce

### CHICKEN BREAST CAMEMBERT

Crumbed Chicken breast filled with Camembert, oven roasted & served with citrus glaze

### CHICKEN BREAST BASIL

Pan Fried Egg Coated Chicken breast filled with basil & served with wild rice & creamy mushroom sauce

### SOUTH AUSTRALIAN WHITING FILLETS\*

Local Whiting fillets crumbed & fried - served with our own homemade sauce of gherkins, capers, onions, parsley, tomato & mayonnaise

### BARRAMUNDI, LEMON AND CHIVE HOLLANDAISE

Fillet of Barramundi, seasoned & pan-fried served with Lemon & Chive Hollandaise Sauce.

\* Whiting fillets incur a \$3 surcharge per person

## Desserts

BRANDY SNAP CONES – Strawberry Liquor Cream Fruit Coulis

MANGO SOUFFLE' – Cold Soufflé served with Tangy Mango Sauce

CREME BRULEE – Rich Cream Custard served with Raspberry Sauce

HOT PANCAKES – Served with selection of berries, cream and ice cream

STEAM BUN DUMPLINGS with mixed fruit

CONTINENTAL BAKED CHEESECAKE

APRICOT & APPLE CRUMBLE

PAVLOVA with tropical fruit

CHOCOLATE BAVARIOUS

HOME MADE ICE CREAM

BLACKBERRY MOUSSE

FRUIT FLAN