

FRIDAY NIGHT DINING

18th June 2010

6 – 8pm

Entree

Roasted Parsnip & Caramelized Onion Soup with Sour Cream
Chicken & Mushroom Ravioli with a Creamy Bacon & White Sauce
Thai Coconut Crumbed Prawns on a bed of Julianne Vegetables & Rice Noodles
drizzled with a Ginger & Lime Coriander Sauce



Mains

Barramundi Fillets with a Macadamia Nut & Dill Crust with a
Mango Sauce on a Potato Bake with Seasonal Vegetables
Rib Fillet (250gms) on Creamy Mash with a Caramelized Onion & Red Wine Sauce
with Seasonal Vegetables (Add 2 herb & Garlic Prawn Skewers for \$5.00)
Chicken Breast Fillets layered with Braised Baby Leeks accompanied with a Roasted
Garlic Sauce served on a Puff Pastry Disc & Seasoned Vegetables
Lamb Shank slow cooked with Sweet Potato & Chive Mash, Roasted Root Vegetables

Desserts

Sticky Date Pudding with Butterscotch Sauce & Double Cream
Apple & Rhubarb Crumble Tart with Anglaise & Strawberries

\$25.00 per person (3 Courses)

\$22.00 per person (2 Courses)

Bookings by Wednesday 16 June 2010

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