



MONSTER MEAT RAFFLE MENU



FRIDAY 19th JANUARY
BOOKINGS ESSENTIAL

Freshly baked bread roll & butter

ENTRÉE

Pear, walnut, baby spinach, fig & Persian Fetta salad with caramelised balsamic dressing.

Crunchy Panko crumbed king prawns with sweet chilli lime aioli.

Smoked trout, asparagus, pea & sundried tomato risotto topped with shaved parmesan & rocket.

MAIN

Chicken breast supreme filled with mango & prosciutto on a lemon cream reduction

Grilled marinated lamb rump with minted shiraz jus.

Grilled salmon fillet with macadamia nut crust & tangy plum hoisin & ginger glaze.

All main meals served with seasonal greens & basmati pilaf.

DESSERT

Profiteroles filled with Crème patisserie, drizzled with hot Tia Maria chocolate sauce.

Chocolate brownie, raspberry, vanilla bean custard and Cointreau mascarpone trifle.

Crème brulee with berry compote and double cream.

TEA/COFFEE & LIQUEUR - \$8

ENTREE & DESSERT - \$26

MAIN COURSE - \$28

ENTREE & MAIN - \$36

MAIN & DESSERT - \$33

ENTREE, MAIN & DESSERT - \$42



**FOR BOOKINGS PLEASE CALL
RECEPTION ON 62413377**