



MONSTER MEAT RAFFLE MENU



FRIDAY 18th JANUARY
BOOKINGS ESSENTIAL

Freshly baked bread roll & butter

ENTRÉE

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

Tamarind scented prawns in crispy rice paper with chilli lime dip.

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

MAIN

Tandoori marinated chicken breast with mango chutney and lemon cucumber yogurt sauce.

Grilled marinated lamb rump on minted pea puree and shiraz jus.

Grilled salmon fillet with cashew coriander crust & tangy plum hoisin & ginger glaze.

All main meals served with seasonal greens & basmati pilaf.

DESSERT

Profiteroles filled with custard drizzled with hot Tia Maria chocolate sauce.

Chocolate brownie, fresh berry compote and hazelnut ice-cream.

Mini pavlova topped with tropical fruit salsa with passionfruit coulis and double cream.

ENTREE & DESSERT - \$30

MAIN COURSE - \$32

ENTREE & MAIN - \$41

MAIN & DESSERT - \$38

ENTREE, MAIN & DESSERT - \$48

TEA/COFFEE & LIQUEUR - \$9

For bookings please call reception on 62413377

Members receive a 10 % discount after presenting current membership card.

SORRY NO SPLIT BILLS

