

Assorted Menu Choices

Entrée

1. Fresh Seafood Chowder (Red Emperor & Prawns) with Cream & Chives
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 2. Traditional English Pumpkin Soup with Fresh Sour Cream & Chives
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 3. Thai Pumpkin Soup with Galangal, Lemon Grass & Coconut Milk
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 4. Italian Tomato Soup with Fresh Cream and Basil
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served with Fresh New Norcia Bread
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Main Course

1. Tender Roasted Beef Loin in Cracked Black Pepper Crust,
Served with Balsamic Vinegar & Honey Reduction
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2. Tender, in Buttermilk Marinated Oven Roasted Loin of Pork,
Served with Apple Cider Sauce and Champignons
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3. Tender Rack of Lamb, Marinated in Crushed Kalamatta Olives, Garlic and Fresh
Rosemary, Served with Red Wine Jus
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4. Roast Chicken Roulade, Wrapped in Smoked Prosciutto, stuffed with Greek Fetta and
Garden Fresh Spinach, Served with Sauce Bernaise

Side Dishes

1. Swiss Potato Bake with Cheese & Crispy Shallots
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 2. Homemade Potato Croquettes
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 3. Spanish Pine and Lime Risotto
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 4. Pumpkin Risotto
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Vegetable Side Dishes

1. Oven Roasted Vegetables (using light Olive Oil):

Red Capsicum, Eggplant, Butternut Pumpkin, Parsnips and Yellow Squash

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2. Traditional Vegetables:

Buttered Cauliflower, Broccoli with Roasted Almonds, Honey Glazed Baby Carrots, and
Buttered Brussel Sprouts

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3. Mediterranean Roast Vegetable Salad

Roasted Aubergine, Red Capsicum, and Zucchini in Gourmet Lettuce Medley with Orange
Sesame Dressing

Dessert

Hot Home Baked Self Saucing Chocolate Pudding, served with Whipped Cream

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Assorted Tropical Fruit of the Season

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Served with Tea, Coffee and Hot Chocolate