



SAMPLE DINNER MENU

APPETIZERS

Prawn & Crab Filled Wonton Basket Grilled with Bacon & Brie

Chicken Caesar Salad Tossed in a Creamy Garlic Dressing

Cantaloupe Melon & Seasonal Fruit, glazed with Vodka & Orange

Smooth Quenelle of Pate with Plum Jam, Crisp Leaves & Warm Toast

Parsnip, Potato & Apple Cream Soup

ENTREES

Grilled Sirloin Steak "Glisan Farm" topped with Crisp Onions, Garlic Butter or Pepper Sauce

Wild Roast Venison with Blackberry Gin & Grilled Beetroot, Game Jus

Golden Fried Crumb Coated Chicken Breast Stuffed with Ham & Smoked
Apple Wood Cheese, Marcella Sauce

Pan Roast French Style Rack of Lamb on Carrot Potato Gateau, Rosemary Jus

Steamed Hake on Roasted Sweet Capsicum Jam, finished with a Saffron Cream

Boneless Crisp Honey Roast Duck on Bread Stuffing Star Anise & Orange Sauce

Vegetarian Light –Creamed Leek & Thyme Infused Mushroom Tartlets with Roasted
Cashew Nut & Cranberry Relish Capped with Goats Cheese

DESSERTS

Toffee Crunch Ice Cream on Fruit Compote in a Tuille Basket with Grilled Pear

White Chocolate Tiramisu with Raspberry

Passion Fruit Soufflé Served Warm

Wild Berry Roulade with Crème de Casis

Light Lemon Tart, Aside Vanilla Ice Cream

Warm Chocolate Fudge Cake, Whipped Cream & Orange Fillet

Freshly Brewed Tea & Coffee