

# Southern Set Menu

2012

## *Soup / Entree*

**Chicken & vegetable with Sweet Corn**

**Cream of Leek & Potato**

**Zucchini & Bacon with Herb Sippets**

**Classic Cream of Pumpkin**

**Roasted Roma Tomato with Basil Cream**

**Red Lentil & Vegetable**

**Cream of Broccoli with Roast Garlic**

### **Flamed Grilled Moroccan Chicken**

flame grilled chicken, marinated in Moroccan spices, served over a mushroom rice with cucumber salad

### **Chicken & Wild Mushroom Baked in Butter Puff**

chervil & roasted onion cream

### **Atlantic Salmon**

wrapped in smoked ocean salmon with royal blue potato & eggs, served cold with a petite salad

### **Slow Roasted Salmon Fillet**

pan seared asparagus, potato & bacon salad, aioli & crisp greens

### **Garlic Prawns with Steamed Rice**

fresh Yamba prawns tossed in a creamy garlic sauce

### **Roasted Sweet Potato & Caramelised Onion Frittata**

served with a tomato & mild mustard relish, crisp salad

### **Individual Pumpkin and Roasted Capsicum Lasagne**

oven baked with pecarino cream, served with a Greek salad

### **Tortellini Carbonara**

pasta tossed in a creamy bacon, mushroom & chive sauce with parmesan



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## Main Course

### Grilled Fillet of Barramundi

filled with roasted Truss tomatoes & shallots  
served on whipped cheddar potato with sautéed baby spinach leaves  
& blistered vine ripened cherry tomatoes

### Roast Free Range Chicken

traditional stuffing, roasted pumpkin, parsnip & potatoes

### Crumbed Breast of Chicken

with spinach, fetta & roast capsicum, served seasonal vegetables with  
tomato & basil sauce

### Slow Cooked Gippsland Farm Pork

roasted dutch cream potatoes, pork loin & seasonal vegetables

### Roast Lamb

roasted lamb rump, crushed desiree potato, minted peas, roasted  
pumpkin & onions with red wine jus

### Grilled Ribeye Steak On The Bone with Creamy Pepper Sauce

served with mash potato, seasonal vegetable, onion jus

### Surf 'n' Turf Grilled Fillet of Beef with Queensland King Prawns

prime Gippsland tenderloin with Queensland King prawns, chat  
potatoes with parsley butter, seasonal vegetables



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## *Dessert*

### **Individually Baked Cheesecake with Berry Compote**

Served with mango ice cream & vanilla cream

### **Apple & Cinnamon Crumble**

King Island cream & vanilla bean ice cream

### **Crème Brulee**

marinated strawberries & Kiwi fruit with praline cream

### **Warm Sticky Date Pudding**

served with butterscotch sauce & vanilla ice cream

### **Baked Lemon Tart**

Seasonal berries, vanilla bean ice cream, passionfruit syrup

### **Mango Mousse with Passionfruit Jelly**

mango mint salsa, seasonal berries & vanilla ice cream

### **Southern Signature Trio: (maximum 150 guests)**

Warm Chocolate Brownie

Mango Mousse with Mango Mint Salsa

Chocolate Ripple Mousse Cake Cappuccino

