



## PRIVATE & FORMAL DINING MENU SELECTOR December 2011

Freshly Baked Bread Rolls



### Entrée

Yellow curried pumpkin soup with a coriander cigar and beetroot oil

- or -

Smoked salmon and avocado with crème Fraiche and Yarra valley salmon caviar

- or -

Twice cooked Roquefort and pear soufflé with white wine butter sauce



### Main Course

Today's grilled fresh fish with parmesan crust and semi dried baby Roma tomatoes

- or -

Pan grilled beef scotch fillet with truffled mushroom cream sauce

- or -

Wild honey basted turkey breast with chestnut and phyllo pastry stuffing and cranberry jus

Accompanied by root vegetable gratin, buttered Brussels sprouts, baby broccoli and caramelised cabbage



### Dessert

Warm Christmas fruit pudding with brandy macerated forest fruit and almond ice cream

- or -

Burnt sugar lemon tart with double cream and raspberry coulis

- or -

Club's cheese selection with savoury biscuits, muscatels and walnuts



Freshly Brewed Coffee and Tea  
Chocolate Mints



1 x Entrée, 1 x Main Course and 1 x Dessert for \$49.50 per person (Lunch Only)

or

Choice of 2 x Entrées, 2 x Main Courses and 2 x Desserts for \$59.50 per person (Lunch or Dinner)

or

Choice of 2 x Entrées, 3 x Main Courses and 2 x Desserts for \$64.50 per person (Lunch or Dinner)