

# Dinner Menu 2010

## Entrées

**Soup of the Day** - ever changing seasonal variety of soup - please ask your waitperson.

**Crispy bacon**, sweet potato and blue cheese salad with toasted pinenuts.

**Seared Scallops** with lemon linguine and Italian parsley.

**Chicken Liver** and brandy pâté with toasted Ciabatta, mango and peach jam.

## Mains

**Baked Salmon** served with on a baby pea and lemon risotto.

**Char-grilled Angus Pure Eye Fillet** of beef, served on a kumara dauphinoise, with green beans, finished with a traditional béarnaise sauce

**Pork Belly** twice cooked, served with roasted pumpkin, bok choy and apple sauce.

**Baked Chicken Breast** served on feta and parsley potato mash with baby carrots.

**Double Cream Brie Tart** with cranberry compote and peppered rocket.

## Desserts

**Dark Chocolate Parfait** with berry compote.

**Crisp Lemon Tart** with lemon meringue ice cream.

**Feijoa & Pecan Crumble** with vanilla bean ice cream.

\$30.00 per person  
(coffee not included)

*Our stewards would be delighted to help you choose either a glass or bottle of wine to accompany your menu choices*