

Dinner Menu 2009

ENTRÈES

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

Pan Seared Scallops - served with chorizo sausage and a petit salad, presented on a creamy celeriac puree.

Shredded Fillet of Duck - layered with wonton pastries and served with a chilli noodle salad.

Chicken Liver Pate - ciabatta bread and rice crackers.

MAINS

Catch of the Day - served with pineapple and capsicum salsa and golden polenta.

Grilled Scotch Fillet - of beef accompanied with Pommes Anna and green peppercorn crème fraîche sauce.

Char-Grilled Chicken Supreme - stuffed with sundried tomato goat's cheese, served with gourmet garlic potatoes, finished with a vodka beurre blanc.

All mains above served with broccoli and roasted carrots.

Lamb Curry - served with basmati rice and accompaniments: raita, cashew nuts and poppadums.

DESSERTS

Raspberry Bread & Butter Pudding - with crème anglaise and Kapiti vanilla bean ice cream

Kahlua and Chocolate Tart - with a quenelle of mascarpone

Crème Brulee - with a berry compote and garnished with a tuille.

All inclusive \$30.00 for three courses for 2009

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