

# The Greens Dinner Deluxe Menu

## Spring & Summer Menus

2 Courses \$60 or 3 Courses \$70 per person

### Menu 1

Chilled Gazpacho Soup with Queensland King Prawns

\*

Aged Porterhouse Steak drizzled with Vincotto  
Served with Seasonal Vegetables & Crispy Chat Potatoes tossed in  
Rosemary & Garlic

\*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

### Menu 2

Tian of Avocado and Tasmanian Smoked Salmon with a Walnut Oil Dressing

\*

Oven Roasted Chicken Breast wrapped in Prosciutto on a Semi dried Tomato  
Polenta Disc with a Sage Infused Jus  
Served with Seasonal Vegetables

\*

Individual Pavlova with Swiss White Chocolate Mousse and  
Strawberries on Raspberry Coulis

### Menu 3

Marinated Lamb Fillet Salad with Spices, a Mint Yoghurt Dressing and  
Dressed Leaves

\*

Pan fried Iki Jima Snapper Fillet on a Vialone Nano Saffron Risotto with  
Peas, Tomatoes & Basil

\*

Oven Roasted Peaches with Amaretto Syrup and Vanilla Bean Ice Cream

### Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

# The Greens Dinner Deluxe Menu

## Autumn & Winter Menus

2 Courses \$60 or 3 Courses \$70 per person

### Menu 1

Cream of Celeriac & Saffron Soup with a Scallop Feuillette

\*

Mignon of Beef on a Bordelaise Sauce with Sautéed Spinach, a Ménage of Mushrooms & Dauphinoise Potatoes

\*

Selection of Australian & French Farmhouse Cheeses with Fruit, Quince Paste, Breads and Crackers

### Menu 2

Grilled Queensland King Prawns with a Preserved Lemon Risotto

\*

Oven Roasted Golden Plains Pork Loin with Crackle, Brussels Sprout Leaves, Batonette of Roasted Vegetables and a Verjuice reduced Jus

\*

Panettone Styled Bread & Butter Pudding with Crème Anglaise

### Menu 3

Braised Ham Hock Soup with Winter Vegetables & Du Puy Lentils

\*

Crisp Roast Duck with Sautéed Apples, Braised Red Cabbage, Fondant Potato and a Calvados Duck Sauce

\*

Steamed Chocolate Pudding with Chocolate Sauce  
And Vanilla Bean Ice Cream

### Notes

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- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available