

The Fairways Dinner Menu Options

Spring & Summer Menus

2 Courses \$40 or 3 Courses \$50 per person

Menu 1

Antipasto Selection of Cured Meats, Seasonal Vegetables, Seafood and Condiments

*

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 French Meringue with Strawberries and Whipped Cream on a Raspberry Coulis

Menu 3

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

*

Tranche of Tasmanian Salmon on a bed of Grilled Vegetables & Kipfler Potatoes drizzled with Lemon Infused Extra Virgin Olive Oil

*

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 Fairways Dinner Menu Options

Autumn & Winter Menus

2 Courses \$40 or 3 Courses \$50 per person

Menu 1

Jap Pumpkin Soup spiced with Ginger

*

Aged Porterhouse Steak on a Bordelaise Sauce
Served with Seasonal Vegetables & Dauphinoise Potatoes

*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

Menu 2

Cream of Celeriac & Saffron Soup

*

Oven Roasted Chicken Breast with a Spinach & Pine Nut farce on a Chicken Jus
infused with Tarragon

Served with Seasonal Vegetables and Fondant Potatoes

*

Individual Sticky Date Pudding
with a Caramel Cream Sauce

Menu 3

Country Styled Farm House Chicken & Pistachio Nut Terrine
with Condiments

*

Tranche of Tasmanian Salmon on Saffron Potato Mash with a
Citrus Beurre Blanc

Served with Seasonal Vegetables

*

Rhubarb & Pear Crumble with Vanilla Bean Ice Cream

Notes

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