



## MENU - SCHOOL FORMAL

### Alternate serve menu

### Entrées

Chicken and sweet corn soup

Caramelized pumpkin and sage soup, finished with sour cream

Hand Made Linguine with wild mushrooms in a creamy thyme sauce, poached chicken breast and fresh parmesan cheese

Classic Caesar Salad, crispy pancetta, garlic croutons, baby cos lettuce and anchovy dressing

Beef lasagna on a tomato coulis and rocket salad

Salt and Peppered Squid, with an eastern Thai dressing, cucumber and snow pea sprout salad

### Main Fair

Traditional fish and chips, served with citrus, tartare sauce and salad

Gremolata free range chicken breast, green beans and fondant potato

Lightly crumbed breast of chicken, pan fried golden brown, shoe sting fries and crisp side salad

Roasted Black Angus sirloin of beef with pommes Anna, watercress salad and Béarnaise sauce

Pan seared Snapper fillet, buttered beans, caramelized onion marmalade, crisp capers and petit herbs

Roasted chicken breast, marinated in wild herbs, preserved lemon and olive oil on baby greens with creamy mash potato

Mediterranean vegetable stack, grilled polenta cake layered with eggplant, zucchini, char-grilled capsicum and mature cheddar with pesto

### Desserts

Sticky date pudding, served warm with butterscotch sauce and pecan caramel ice-cream

Iced Belgium chocolate mousse, honeycomb with espresso

Pavlova, mascarpone cream, stewed strawberries, passion-fruit coulis

Baked lime tart, lavender honey double cream, roasted crumble

Profiteroles filled with cointreau custard, vanilla bean anglaise and dark chocolate sauce

Apple and cinnamon strudel, vanilla bean anglaise, Chantilly cream

Freshly brewed coffee and tea selection with chocolates

