



## FORMAL SIT DOWN DINING – SPRING/SUMMER 2009/2010

It's spring and it already feels like summer. That means it's time for a new Wine & Dine'm menu. Our Executive Chef's Will and Terry have created a delicious menu with a French twist while using decidedly local ingredients in line with our policies of buying local and reducing our carbon footprint.

It is with much excitement and pride, that this menu has been developed in our new kitchens at Woolloongabba. Our capabilities have increased along with the size and setup of our kitchen. Chef's are grinning on their way to work.

### Entree

- **Tasmanian smoked salmon**, bacon potato cake, "eggs and eggs" (avruga and tarragon béarnaise)
- **Crab strudel** with citrus salad and basil three ways (oil, spheres, chiffonnade)
- **Native bee honey, soy glazed pork fillet**, steamed taro cake, charred chilli cucumber (*gf*)
- **Coriander crusted grilled prawns**, smoked pineapple and lime salsa, micro salad (*gf*)
- **Scallops**, crispy cauliflower salad, browned anchovy butter
- **Miso glazed mushrooms**, chargrilled sesame fennel, lime marmalade (*v/vg*)
- **Red rubbed bbq chicken tenderloins**, vermicelli, crispy shallot & coriander salad, adobo dressing



All pricing is exclusive of GST  
Menu valid 05.10.09 to 28.02.10

## Main

- **Rack of herbed lamb**, roast pumpkin puree, baby spinach, sumac spiced chartreuse jus *(gf)*
- **Poached lemon myrtle barramundi**, warm chive potato salad, leek and tomato bouillabaisse
- **South Queensland beef fillet**, buerre Parisian potato puree, macadamia tossed snow peas, cranberry jus
- **Pan seared pork cutlet**, sour cabbage confit, roasted chat and baby beet salad, calvados reduction
- **Herb and lemon baked chicken breast**, chick pea, green olive and coriander fry, tomato thyme gastrique *(gf)*
- **Roast carrot, Jerusalem artichoke and borlotti potage**, rosti, beetroot jus *(v/vg/gf)*

## Dessert

- **Eggnog brulee**, chocolate pudding cup, port macerated cranberries *(gf)*
- Beenleigh rum scented cherry **Christmas pudding**, traditional crème anglaise
- **Coconut custard tart**, pineapple, paw paw and tapioca pearl salad
- **Selection of local cheeses** - selection of two premium cheeses, dried fruit and nuts, lavosh and wafers

All meals include:

Fresh baked **dinner roll** with **butter**

**Petit fours**

*(v)* vegetarian

*(gf)* gluten free

*(vg)* vegan

Pricing:

**One Course** 38.50 per person

**Two Courses** 48.50 per person

**Three Courses** 58.50 per person

Alternate Drop 5.00 per person



All pricing is exclusive of GST  
Menu valid 05.10.09 to 28.02.10

*Words we take for granted:*

Taro: a starchy tuber which is a staple in the diets of many South East Asian cultures

Miso: is a traditional Japanese seasoning produced by fermenting rice, barley and soy beans

Sumac: Dried Middle Eastern red spice with a lemony flavour

Chartreuse: French Liqueur made with 130 herbal extracts

Calvados: French apple brandy from the Normandy region

Buerre: A rich French butter sauce

Bouillabaisse: French style simmered sauce originating in the port city of Marseille

Gastrique: Thick sauce created from reducing wine or vinegar, sugar and usually fruit

Potage: A thickened stew or soup

Anglais: When translated from French this means English cream

Adobo: With influences from Latin American and the Philippines, adobo is a marinade and style of cooking with a delicately balanced range of herbs and spices



All pricing is exclusive of GST  
Menu valid 05.10.09 to 28.02.10