

# DINNER MENU 2010/11



## ENTREES

**Tataki of Beef** with Rice Noodle Salad, Nuoc Cham Dressing and Chilli Cashew Brittle (N)

**Yoghurt Labne** Coated in Pistachio Dukkah, Jamon, Rocket & Beetroot Paint (N)

**Smoked Lamb** with Baby Greek Salad, Persian Feta & Balsamic Dressing

**Marinated Prawns** with Katchka Salad & Tomato Rassam Dressing (SF)

**Grilled Chicken, Tatsoi, Mizuna Salad** with Rice Tuille & Ginger Sesame Dressing (N)

**Sugar Cured Ocean Trout & Scallop Tian** with Capsicum Gel & Smoked Herring Caviar (SF)

**Chickpea Fritter** with Garlic Tahini Dressing & Parsley Salad (V)

## MAINS

**Kingfish Fillet** Drizzled with Lobster Oil, Roast Capsicum Rouille, Green Soy Beans & Shallot Salad (SF)\*\*

**Atlantic Salmon on Scallop Gnocchi Cake**, Topped with Grilled Asparagus & Lime Beurre Blanc (SF ,G,D)\*\*

**Grilled Chicken Breast** Served with Creamy Gruyere Polenta, Leek Fondue & Mushroom Confit (D)

**Tamarind & Palm Sugar Chicken Fillet** with Kaffir Lime Rice, Pineapple Relish & Coconut Sauce

**Scotch Fillet** with Chorizo Rösti, Smoked Tomato Jus & Creamed Spinach (D)

**Grilled Scotch Fillet** with Lemon Rosemary Potatoes, Roma Tomatoes Stuffed with Basil, Chilli & Oregano Nebiolo Sauce

**Lamb Rack** with Parsnip Puree, Roasted Shallot, Mint Jelly & Jus (D)

**Chinese Five Spice Pork Loin** Served with Eggplant Relish, Chilli & Lemongrass Sauce

**Roasted Duck Breast**, Kumara Dumpling with Orange, Walnut & Date Salad with Pomegranate Jus

\* MSA Beef Fillet available at \$8.00 pp extra

# DINNER MENU 2010/11



## DESSERTS

**Strawberry Brulee Tart** with Home Made Kaffir Lime Ice-cream (D,G)\*

**Vanilla & Moscato Panna Cotta** with Roast Almond Biscotti & Caramelised Apple Syrup (D,G)

**Chocolate Meringue Roll** with Cafe Latte Cream & White Chocolate Ice-cream (D)

**New York Cheese Cake** with Raspberry Dust & Lemon Gel (D,G)

**Earl Grey Sticky Date Pudding** with Pecan Praline, Honeycomb Mascarpone & Butterscotch Sauce (D,G)

(SF) Seafood

(D) Dairy

(G) Gluten

(N) Nut

(V) Vegetarian

\* Ice Cream not available on the Arena

\*\* Serves up to 200 pax only

Fish not available on Arena floor

## WINE PACKAGES

### **Hardys**

The Riddle Brut Reserve

The Riddle Semillon Chardonnay

The Riddle Shiraz Cabernet

Coopers Pale Ale, Lager, Light

Soft Drinks

### **Richmond Grove**

Sparkling Chardonnay Pinot Noir

French Cask Chardonnay

Black Cat Shiraz

Coopers Pale Ale, Lager, Light

Soft Drinks

### **Jacobs Creek Reserve**

Sparkling Reserve Pinot Noir

Reserve Sauvignon Blanc

Reserve Cabernet Sauvignon

Coopers Pale Ale, Lager, Light

Soft Drinks