

CARRICK HILL

PREMIUM LUNCH AND DINNER MENUS

Soups

Caramelised butternut and sweet potato with crème fraiche and chives

Pappa al pomodoro – traditional Italian tomato and bread soup with shaved grana, pesto and olive oil

Cauliflower and blue cheese with roasted prosciutto and beetroot relish

Continental smoked ham with yellow pea, parmesan and crostini

Entree

Double roasted duck confit on roesti potato with a red current and port glaze

Woodside goats cheese, fennel and olive tart with yellow pepper sauce

Roasted king prawns with confit tomato, mild chili oil, salsa verde and rice pilaf

Marinated chargrilled quail with parsley, pine nut and muscatel salad

Carpaccio of beef with roasted garlic aioli, baby green leaf salad, caper, reggiano and extra virgin olive oil baked bread chips

House made gravalax of Atlantic salmon with ruby grapefruit, baby capers, diced fennel, crème fraiche and crostini

Salad of steeped chicken with lime, green mango and pickled cucumber

(1 hour canapés – 8 items – may be substituted for entrée)

Carrick hill mezze platters- (minimum 4 per platter)

Mushroom and truffle arancini

Mediterranean vegetable frittata with hummus

Grilled chorizo sausage salad

Chicken liver pate with baby cornichons and onion confit

Crostini with black olive tapenade and pumpkin and feta dips

Marinated olives

Mains

Baked saltbush lamb loin with basil mousse on slow braised Mount Byron lentils and sticky jus

Lemon and herb chicken breast with polenta encrusted potatoes and green beans

Mediterranean stuffed chicken breast with baby spinach leaves, roast capsicum, grana and prosciutto on baked polenta and basil pesto

Rosemary roasted lamb rack with creamed sweet potatoes, snow peas and garlic sage jus

Chargrilled fillet of beef cooked medium rare with roast garlic, pureed potatoes, open cap mushroom and balsamic glaze

Roasted scotch fillet of beef cooked medium rare with slow cooked cannellini beans, caramelized onions and rich merlot jus

Chive, parsley and lemon Atlantic salmon with cherry tomato, rocket and roast pepper salad

Baked king fish with steamed Asian greens, ginger, garlic and spring onion sauce

Roast pumpkin, goat's cheese and caramelised onion tart with baby leaf salad

Eggplant, roast capsicum and feta roulade with wilted spinach and rich Napolitano sauce

All meals served with vegetables and salad

Desserts

Vanilla panna cotta with macerated berries and almond bread

Chocolate chilli pudding mildly spiced with couverture chocolate sauce and double cream

Baileys and white chocolate mousse with toffee crisps and fresh strawberries

Warm apple and blueberry strudel with vanilla bean ice cream

Baked pear and brioche pudding with cream anglaise and caramelised cinnamon pears

Sorbet – lemon, green apple or raspberry

Australian cheese platter with glazed fruits, quince paste and walnut bread

Pricing

Set Entrée/or 1 hour Canapes (8 items)

Set Main Course

Served with Salad, Vegetables and Bread Rolls

Set Dessert

Freshly brewed coffee & tea

\$65.00 per person or **\$63.50** if substituting own cake for dessert
(valid from 1st August 2008 to 31st July 2009)

ADDITIONAL OPTIONS

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| Canapes served for ½ hour (5 items) | \$8.00 per person |
| Additional entrée | \$5.00 per person |
| Additional main course | \$7.00 per person |
| Additional dessert | \$5.00 per person |
| Additional Sorbet or Petit Fours | \$3.00 per person |
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| Cheese platters (1 per table) | \$6.50 per person |