

# MENU

Hor's deourves – starting at \$11.00 per person and tailored to suit your needs are available.

## Soup

Roasted capsicum and feta  
Cauliflower and bacon  
Roasted butternut pumpkin  
Minestrone  
Tomato and basil  
Chicken and sweet corn  
Sweet potato and macadamia  
Curried pumpkin  
Potato and bacon  
Chicken and vegetable  
Chunky Vegetable

## Entrée

**Prawn skewers:** Drizzled with satay sauce and served on a fresh salad.  
**Prawn cocktail:** with chiffonnade lettuce, cocktail sauce, prawn medley and lemon wedges.  
**Garlic prawn skewers:** with garlic tzatziki.  
**Salt and pepper squid:** served with a lemon and garlic aoli.  
**Cesar salad:** traditional or with chicken or squid.  
**Thai beef salad:** cucumber, lettuce, rocket, coriander, tomato and seared beef.  
**Lamb Greek salad:** feta, olive, roast capsicum, tomato, and marinated lamb.  
**Antipasto platters:** served per table. (Priced Accordingly)  
**Chicken skewers:** marinated in lemon and honey, and served on salad.  
**Thai beef skewers:** marinated in Thai red curry with a mint yoghurt served on salad.  
**Filo triangles:** olive, spinach, sun dried tomato, feta, Spanish onion served in a crispy filo pastry.

## Mains

### **Chicken**

- Chicken breast stuffed with sun dried tomato, spinach, and bacon, covered in a creamy garlic and white wine sauce.
- Chicken breast stuffed with mushroom, cheese and bacon, served with a creamy BBQ Sauce.
- Chicken mignon, wrapped in bacon covered with a creamy seeded mustard sauce.
- Chicken breast marinated in Thai red curry, served with minted yoghurt.
- Chicken breast marinated in Moroccan spices and served on chat potatoes.

### **Beef**

**Sauces:** Dianne, mushroom, peppercorn, red wine and garlic

- Fillet steak, served on chat potatoes, with your choice of two sauces.
- Roasted fillet steak coated in herbs, and served on roast potatoes.
- Porterhouse served on char grilled veg with your choice of two sauces.
- Rump served with your choice of two sauces.

BEST WESTERN SOUTHGATE MOTEL



## **Lamb**

- Mini lamb rack marinated, on sweet potato mash, served with a red wine sauce.
- Tuscan spiced lamb fillet, served on a bed of baby spinach.
- Mini lamb roast rolled with sun dried tomato, spinach and pecorino cheese with a demi glaze.

## **Fish**

- Baked barramundi served with a sweet chilli and coriander aoli.
- Grilled snapper served with a Spanish salsa.
- Salmon served with a butter, caper and rosemary sauce

## **Vegetarian**

- Roasted vegetables in a crisp puff pastry shell.
- Vegetable stir-fry: seasonal veg wok tossed with udon noodles and a sweet chilli soy glaze.
- Vegetable spring rolls.
- Vegetarian fettucini: kalamata olives, baby spinach, semi dried tomatoes, roast pumpkin and feta cheese tossed through a garlic infused olive oil.

## **Desserts**

Warm apricot and almond strudle served with cream.

Chocolate mud cake with mixed berry couli and cream.

Bailey's Irish cream cheesecake.

Mixed berry cheesecake.

Tim Tam cheesecake.

Brandy snap baskets filled with fresh fruit salad and ice cream.

Individual pavlova with fresh whipped cream with passionfruit pulp.

Brandy snaps filled with Baileys Irish cream, and served with whipped cream.

Sticky date pudding with butterscotch sauce and whipped cream.

Cheese and fruit platters available from \$10.00pp

A range of gluten free meals available on request

All mains are served with a large bowl of vegetable and salad per table.

All meals inclusive of a dinner roll, tea and coffee and home made petit four's.

For a full description of any of the above or to go through our more extensive ala carte menu, please feel free to make an appointment

1 soup, 2 mains, 2 dessert	\$36.00pp
2 soup, 3 mains, 2 dessert	\$38.00pp
1 soup / 1 entrée, 3 main, 2 dessert	\$42.00pp
2 entrée, 3 main, 2 dessert	\$44.00pp
2 soup, 2 entrée, 3 main, 3 dessert	\$48.00pp

