

## A la Carte Menu

## *Memories*

### **Entrees:**

#### **Tropical Prawn Salad**

Fresh shrimps poached in our own kitchen garnished with seasonal fruit and accompanied with mango and lime dressing

#### **Avocado Seafood Salad**

Garnished with fresh prawns, oysters, smoked salmon and lobster medallion accompanied with Thousand Island dressing

#### **Smoked Tasmanian Salad**

Garnished with onion, capers and fingers of warm buttered toast

#### **Lamb and Vegetable Parcel**

Sauté strip of lamb with vegetables and herbs wrapped in filo pastry baked and served on a light curry sauce

#### **Chicken and Mushroom Vol au Vent**

Tender chicken sautéed with mushrooms and shallots folded through a white wine sauce and placed in a light pastry crust

#### **Sole and Calamari**

Sole with rings of calamari crumbed and cooked until golden brown. Served with tartar sauce.

#### **Soups**

Your choice of soup. Please ask our friendly staff to see our daily selection.

#### **Beef Stir Fry with Roasted Cashew**

Tender strips of beef sautéed with fresh herbs, served on a bed of soft noodles and garnished with coriander and roasted cashews.

#### **Thai Beef Salad**

Strips of beef sautéed and marinated with Thai herbs and spices folded through a light green salad with mango salsa

#### **Fettuccini Bolognaise**

Topped with traditional bolognaise sauce sprinkled with Parmesan cheese

#### **Tortellini Boscaio**

Veal filled tortellini served with a sauce of bacon, mushrooms, onion, garlic and cream

#### **Spinach and Camembert Parcel**

Fresh English Spinach blended with camembert cheese and pine nuts wrapped in filo pastry, baked and served on a pumpkin couli

**Assorted Crepes**

Filled with your choice of fresh ingredients

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**Mains:****Chicken Chasseur**

Tender breast baked masked with a sauce of mushroom, shallots and white wine

**Chicken Oscar**

Tender breast pan-friend and topped with crab meat and hollandaise sauce

**Chicken Tasman**

Tender breast filled with apple and Camembert cheese masked with calvados jus

**Lamb Almandine**

Roast rump of lamb filled with dried apricots and almonds and redcurrant jus

**Traditional Roast Beef**

Scotch fillet roasted to perfection served with a red wine demi glace and Yorkshire pudding

**Pork Cutlet**

Tender pork pan friend and served with cherry plum sauce

**Baked Lamb Cutlets**

Served in a stack topped with honey and rosemary demi glace

**Reef and Beef**

Tender Scotch Fillet char gilled topped with prawn, scallop and lobster served with creamy brandy sauce

**Rib Eye Bordelaise**

Tender Scotch Fillet char grilled topped with sautéed onion, bacon, mushrooms masked with a red wine demi glace

**Beef Medallion**

Beef Tenderloin pan-fried topped with asparagus and béarnaise sauce

**Veal Mozzarella**

Lightly pounded, crumbed and pan-fried, topped with Italian tomato sauce and mozzarella cheese

**Escalope's of Veal Champignon**

Sautéed with mushroom & white wine, finished with cream

**Grilled Barramundi Almandine**

Grilled with lemon parsley butter and roasted almond

**Grilled Perch**

With lemon and parsley butter

## **Vegetarian**

# *Memories*

### **Vegetable Parcel**

Sautéed vegetables folded through a cheese sauce, wrapped in filo pastry

## **Desserts**

### **Apple Strudel**

Sautéed apple sultanas wrapped in filo pastry baked and served with cream patisserie

### **Mango Bavaois**

A light fruit sponge delight served with boysenberry ice cream

### **Crème Caramel**

Baked custard with caramel sauce, served with fresh whipped cream

### **Profiteroles**

Filled with Grand Marnier custard, served with warm chocolate

### **Strawberry and Chocolate Heart**

A rich chocolate heart filled with crème patisserie and marinated strawberries

### **Blueberry Cheesecake**

Baked cheesecake served with fruit coulis and fresh cream

### **Stick Date Pudding**

Served with caramel ice cream and caramel sauce

### **Strawberries Romanoff**

Marinated with Cointreau and served with fresh cream

### **Pavlova**

Tossed fresh cream and seasonal fruit

### **Tiramisu**

Rich and moist served with fresh cream