

# Dingley International Hotel

## Traditional Menu

Canapés Served on Arrival

### Soups

Tomato, Basil & Roast Garlic  
Roast Pumpkin, Sour Cream & Chives  
Potato & Leek  
Vegetable & Fresh Herbs  
Zucchini & Mushroom  
French Onion

### Entrees

Smoked Salmon Appetiser  
*Served with mixed lettuce petite salad, capers, spanish onion & melba toast*  
Marinated Chicken Salad  
*Herb & citrus marinated chicken tenderloins on mixed lettuce, tomato & cucumber salad*  
Salt & Pepper Calamari  
*Calamari quills with coriander & parsley served on cucumber ribbons & rocket*  
Tandoori Chicken Skewers  
*Skewered chicken tenderloins, served on jasmine rice, topped with yoghurt & mint raita*  
Prawn & Shrimp Cocktail  
*Blend of prawns & shrimps bound with remoulade sauce, served on cos lettuce chiffonnade*  
Moroccan Lamb Curry  
*Mild lamb curry topped with raita, served on dried fruit rice*

### Mains

Lamb Noisette  
*Rosemary crusted lamb loin medallions served on a bed of chunky ratatouille & lyonnaise potatoes, topped with tzatziki yoghurt*  
Beef Wellington  
*Roast tenderloin of beef with button mushrooms & spinach, encased in puff pastry, served on a creamy mash potato and vegetables*  
Roasted Herb Chicken  
*Oven roasted breast of chicken filled with mushrooms, spinach & parmesan, served on potato rosti & char grilled vegetables, topped with pistachio butter*  
Grilled Fillet of Trevally  
*Grilled trevally fillet on julienne summer vegetables with creamy mashed potato*  
Feta & Spinach Agnellotti  
*Pillow shaped filled pasta, tossed in fine julienne vegetables with tomato & roast capsicum coulis cream*

### Desserts

Individual Lemon Meringue Tart  
New York Mixed Berry Cheesecake  
Individual Mars Bar Cake  
Tiramisu  
Individual Fruit Flan

# Dingley International Hotel

## Premiere Menu

### Canapés Served on Arrival

#### Soups

Lamb Shank & Root Vegetable Ragu  
Prawn, Lemongrass & Chilli  
Pumpkin, Sweet Potato & Macadamia Nut  
Thai Chicken & Coconut  
Minestrone

#### Entrees

Chicken Caesar Salad  
*Traditional Caesar Salad crowned with grilled chicken tenderloin slithers*  
Smoked Salmon & Mascapone  
*On dill pikelets with rocket leaves, Spanish Onions & baby capers, drizzled with balsamico glaze*  
Middle Eastern Lamb Skewers  
*On char grilled vegetable cous cous, topped with yoghurt dressing*  
Garlic Prawns  
*Creamy garlic & chive sauce smothered prawns, served on jasmine rice*  
Thai Beef Salad  
*Marinated seared tenderloin of beef served on crunchy salad of lettuce, coriander, bean shoots, onions, capsicum, mint & cashews in a coconut cream dressing*  
Chicken Aranchinni  
*Chicken, portabello mushroom, thyme & parmesan risotto balls served on basil napolitana & spinach chiffonnade*

#### Mains

Dukkah Crusted Lamb Rump  
*Individually roasted lamb rump served on leek, rosemary, chickpea & fetta risotto, roast diced pumpkin & green beans with bacon*  
Atlantic Salmon  
*Grilled fillet of tasmanian salmon served on rosti potato, panfried vegetable julienne, topped with lime dressing*  
Fillet Mignon  
*Prime tenderloin of beef, wrapped in bacon served on rosti potato, leek, cherry tomato, rosemary & mushroom ragu, seasonal vegetables*  
Veal Saltimbocca  
*Pocketed white veal filled with bocconcini cheese & sage leaves, wrapped in prosciutto, served on soft polenta with seasonal vegetables*  
Chicken Avocado  
*Whole roasted lemon pepper chicken breast filled with avocado, tasmanian brie and toasted macadamia nuts served on leek & thyme risotto with seasonal vegetables*  
Feta & Spinach Agnellotti  
*Pillow shaped filled pasta, tossed in fine julienne vegetables with tomato & roast capsicum coulis cream*

#### Desserts

B52 Terrine Mousse Triple Layered with Baileys, Mocca & Orange Liqueur  
Tiramisu  
Strawberry Romanoff Tartlet  
Champagne Pannacotta with Chocolate Peppermint Crumble  
Individual Toblerone Cheesecake