

# Dingley International Hotel

## Traditional Menu

Soup and Main \$37.00 • Entree and Main \$40.00 • Main and Dessert \$42.00

Soup, Main and Dessert \$44.50 • Entree, Main and Dessert \$47.00

Canapés served on arrival \$6.00 per person

Choice of two items per course served alternate

Beverage package is available at \$27.50 per person for a five hour duration, this includes  
Bottled Red & White Wine • Champagne • Heavy & Light Beer • Soft Drink

### 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

#### Dukkah Crusted Lamb Rump

*Individually roasted lamb rump served on leek, rosemary, chickpea & fetta risotto,  
roast diced pumpkin & green beans with bacon*

#### 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

Soup and Main \$41.00 • Entree and Main \$45.00 • Main and Dessert \$47.00

Soup, Main and Dessert \$49.50 • Entree, Main and Dessert \$52.00

Canapés served on arrival \$6.00 per person

Choice of two items per course served alternate

Beverage package is available at \$27.50 per person for a five hour duration, this includes  
Bottled Red & White Wine • Champagne • Heavy & Light Beer • Soft Drink

### Soups

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

### Entrees

#### Chicken Caesar Salad

*Traditional Caesar Salad crowned with grilled chicken tenderloin slithers*

#### Smoked Salmon & Marscapone

*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