



# Autumn & Winter 2011

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## Entrée

### ***Lemon Myrtle Smoked Salmon***

*with modern Waldorf salad & Apple Cider dressing.*

### ***Szechwan Crusted Duck Breast***

*with vincotto roasted pears & baby herbs.*

### ***Quail Saltimbocca,***

*wrapped in fresh sage & Spanish Jamon on egg plant caponata.*

### ***Seared Scallops***

*on cauliflower & truffle oil puree, with bacon crumble & Italian parmesan.*

### ***Chicken & Veal Terrine***

*with herbed autumn salad, home made grissini & cornichons.*

### ***Slow Cooked Pork Belly***

*with Asian inspired salad, sweet & sour palm sugar glaze.*

### ***Ragout of Italian Braised Beef & Portobello Mushroom,***

*with ricotta & potato gnocchi.*

### ***Thai Sweet Potato, Coriander & Coconut Soup***

*with chicken & ginger dumplings.*



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## Main Course

### ***Eye Fillet Of Beef***

*marinated in wattleseed & macadamia oil, with thyme mash, cherry tomato chutney & shiraz jus.*

### ***Chermoula Spiced Salmon Steak***

*served upon a yellow lentil & vegetable Dahl with curry oil.*

***Herb Marinated “Free Range Chicken Fillet” Mini Chicken Pie*** *with potato roesti & natural jus.*

### ***Porcini Crusted Lamb Noisettes***

*with minted pea puree, mushroom & spinach frittata & rosemary salt.*

### ***Steamed Barramundi***

*on star anise & coconut basmati with julienne vegetables, wilted greens & sweet chilli glaze.*

### ***Char Grilled Scotch Fillet Steak***

*with balsamic roasted vegetables & béarnaise sauce.*

### ***Ballontine of Chicken***

*filled with tarragon & sour dough stuffing on truffled polenta mash with ratatouille.*

### ***Maple Infused Pork Cutlet,***

*pork mince farce & Tuscan roasted vegetables with apple puree.*





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## Dessert

***Chocolate , Rum & Raison Steamed Pudding***  
*with double cream & chocolate sauce.*

***Sambucca Panna Cotta***  
*with pineapple salsa & licorice ice cream.*

***The Classic Sticky Date, Banana & Pecan Pudding***  
*with butterscotch sauce.*

***Trio Of Ricketts Point Ice Creams***  
*with complementing dessert sauces.*

***Bailey's Dark Chocolate Mousse***  
*with bittersweet orange coulis.*

***Red Wine & Star Anise Poached Pear,***  
*with Greek Baklava*

***Stewed Apple & Rhubarb Compote***  
*in sweet pastry shell with amoretti infused crumble & cinnamon double cream.*

***Australian Cheese Platter Per Table***  
*Select premium cheeses from Australia accompanied with dried fruits, nuts, lavosh & table biscuits.*



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## Menu Options

Price per person

Two Courses (Single choice only) \$47

Three Courses (Single choice only) \$57

Option of two selections for main meal \$8





## Glossary

Amoretti – almond flavoured liquor

Baklava- Traditional Greek dessert of layered, nuts & filo pastry ( very sweet)

Ballontine – Boned Maryland of chicken filled with stuffing & rolled to create a sausage shape, very flavoursome & tender.

Caponata- Traditional Sicilian dish of slow cooked red peppers, eggplant & onion with herbs & spices

Chermoula – North African blend of spices

Compote- slow cooked fruits

Dahl- a fragrant Indian dish of lentils, vegetables & spices.

Farce- stuffing or filling

Grissini – mini Italian bread sticks

Jamon – Spanish cured ham

Lamb Noisette – boned & rolled lamb loins “mini roast”

Lemon Myrtle- Indigenous Native tree with lemon scent

Panna cotta – cream based dessert set with gelatine

Porcini – gourmet mushroom

Ragout- a braise of meat or vegetables

Sambuca- Liquorice or Aniseed flavoured liquor from Italy

Szechwan – Spicy Chinese pepper

Vincotto- cooked wine