

CANDLELIT GOURMET DINNER

SATURDAY JANUARY 2, JANUARY 30, FEBRUARY 7
& MARCH 6, 2010

MENU

Entrée

Caribbean Chicken Skewers on a bed of
coconut rice with pineapple, capsicum and tomato salsa
or

Smoked Salmon and Prawn Sushi Timbales,
with shaved cucumber and coriander
and a drizzle of lemon olive oil
or

Pork and Rabbit Terrine with a radish salad

Mango Passionfruit Sorbet

Main Course

Panfried Cajun Spiced Atlantic Salmon
served with sweetcorn salsa and topped with
guacamole and lime
or

Greek Style Lamb Fillet with a
watermelon, fetta, olive and mint salad
or

Panfried Chicken Breast with a
light sweet vanilla jus and peaches & garnished
with micro herbs

All main course selections are served with duchesse potatoes
and an array of seasonal greens

Desserts

Chilled Rhubarb and Ginger Tart, served with
mixed berries and rum and raisin icecream

or

Pear poached in Woody Nook's Cabernet Sauvignon
and served with clotted cream

or

Cheese Plate with
Nooky Delight drunken muscatels and quince paste,
served with bread and crackers

Vegetarian Menu

Entrée

Steamed Asparagus on a bed of taboulis, topped with
seeded mustard mayonnaise

or

Oven Roasted Tamato, filled with couscous and topped with
wild rocket salad

Main Course

Halami Cheese and Vegetable Skewers
on a chick pea and rocket salad

or

Roasted Sweet Potato filled with an array of vegetables
on a polenta cake, topped with tomato jus

CANDLELIT GOURMET DINNER

SATURDAY, JANUARY 9, FEBRUARY 6, &
MARCH 13, 2010

MENU

Entrée

Coconut Crumbed Prawns with
mango mayonnaise and lime.

or

Greek Style Pork and Chorizo Kebabs
served on a bed of couscous with wild rocket salad

Chilled Cucumber Soup
with lightly spiced crabmeat

Raspberry Sorbet

Main Course

Veal Rack with wild mushroom jus,
on a bed of crushed kipfler potato.

or

Basil and Parmesan Filled Chicken Breast
with a rocket and grilled red capsicum salsa

or

Wasabi Coated Barramundi Medallion
with shaved cucumber salad and lemon lime

All main course selections are served with duchesse potatoes
and an array of seasonal greens

Desserts

Lime Panna Cotta
with a passionfruit coulis
or

Summer Berry Pudding with
whisky and prune ice cream
or

Double chocolate cheesecake
with dark chocolate shavings and fresh cream

Vegetarian Menu

Entrée

Steamed Asparagus on a bed of taboulis, topped with
seeded mustard mayonnaise
or

Oven Roasted Tamato, filled with couscous and topped with
wild rocket salad

Main Course

Halami Cheese and Vegetable Skewers
on a chick pea and rocket salad
or

Roasted Sweet Potato filled with an array of vegetables
on a polenta cake, topped with tomato jus

CANDLELIT GOURMET DINNER

SATURDAY, JANUARY 16, FEBRUARY 20 &
MARCH 20, 2010

MENU

Entrée

Goats Cheese Wonton Salad
with blueberry dressing

or

Chilli Dressed Smoked Trout
with a Thai shaved cucumber salad

or

Chicken, Apple & Walnut Salad
served with crème fraiche, honey and lemon dressing

Blood Orange Sorbet

Main Course

Panfried Swordfish with a
capsicum and macadamia pesto, on a bed of saffron rice

or

Duck Breast on an Amish onion cake,
served with a blackberry glaze

or

Herb Crusted Fillet of Beef,
with a cocktail tomato confit, dressed with
balsamic aioli and micro herbs

All main course selections are served with duchesse potatoes
and an array of seasonal greens

Desserts

Death by Chocolate Mousse
(for the chocolate lover)

or

Drunken Strawberries in Cointreau
served with whipped cream and nuts

or

Homemade Pavlova with Seasonal Fruit,
cream and mango coulis

Vegetarian Menu

Entrée

Steamed Asparagus on a bed of taboulis, topped with
seeded mustard mayonnaise

or

Oven Roasted Tamato, filled with couscous and topped with
wild rocket salad

Main Course

Halami Cheese and Vegetable Skewers
on a chick pea and rocket salad

or

Roasted Sweet Potato filled with an array of vegetables
on a polenta cake, topped with tomato jus

CANDLELIT GOURMET DINNER

SATURDAY, JANUARY 23, FEBRUARY 27 &
MARCH 27, 2010

MENU

Entrée

Sautéed Garlic Prawns with a
Provençal mayonnaise and wild rice

or

Tandoori Chicken Salad on a
bed of mixed leaves, with a
mint and coriander riata

or

Venison Paté with a port jelly
served with fresh bread & mixed lettuce

Green Apple Sorbet

Main Course

Lemon Grass Skewers of Whole Prawns
with tropical fruit salsa

or

Lamb Rack with coconut jus and mango chilli chutney,
served with wild rice

or

Chicken Mignon filled with
King Island blue cheese, topped with
garlic butter, on a bed of Tuscan salad.

All main course selections are served with duchesse potatoes
and an array of seasonal greens

Desserts

Crème Brulée with double cream

or

Strawberries dipped in chocolate and pistachio nuts
served with strawberry and cheesecake icecream

or

Lemon Meringue Pie
with fresh cream

Vegetarian Menu

Entrée

Steamed Asparagus on a bed of taboulis, topped with
seeded mustard mayonnaise

or

Oven Roasted Tamato, filled with couscous and topped with
wild rocket salad

Main Course

Halami Cheese and Vegetable Skewers
on a chick pea and rocket salad

or

Roasted Sweet Potato filled with an array of vegetables
on a polenta cake, topped with tomato jus

CANDLELIT GOURMET DINNER

SATURDAY, FEBRUARY 13, 2010

(VALENTINE'S DINNER)

MENU

Entrée

Smoked Salmon with Avocado
and tortilla shards, served with lemon caper aioli

or

Crisp Pork Belly with Apple Purée
frizée, parsley oil and celeriac roularde

or

Venison Paté with port wine jelly
served with crusty bread

Clementine

Main Course

Grilled Atlantic Salmon Medallion with Prawn Mousse
on a Kipfler potato cake and topped with fennel beurre blanc

or

Chicken and Asparagus on
tomato risotto rice and topped with charren sauce

or

Fillet Steak filled with oysters
and served with a garlic cream

Desserts

Crème caramel with strawberries and
double cream

or

Death by Chocolate Mousse (for chocolate lovers)
with chocolate dipped strawberries and chocolate wafers

or

Mixed Summer Berries and Cream Millefeuille
with mango coulis

Vegetarian Menu

Entrée

Steamed Asparagus on a bed of taboulis, topped with
seeded mustard mayonnaise

or

Oven Roasted Tomato, filled with couscous and topped with
wild rocket salad

Mains

Halami Cheese and Vegetable Skewers
on a chick pea and rocket salad

or

Roasted Sweet Potato filled with an array of vegetables
on a polenta cake, topped with tomato jus