

# AHOY CLUB

## Formal Dining Menu

AVAILABLE JAN - OCT

3 COURSE - \$90PP

2 COURSE - \$70PP

### ENTRÉE (ALTERNATE PLACEMENT)

*Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice*

*Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini*

*Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce*

*Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino crusted garlic sourdough*

*Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney*

*Seafood pot pie with white wine cream sauce encased in puff pastry*

*Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki*

*Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)*

### MAIN COURSE (ALTERNATE PLACEMENT)

*Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushrooms, green bean parcel and confit vine tomatoes*

*Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus*

*Crispy skinned Tasmanian salmon, roast kipfler potatoes, lemon zest asparagus, fried baby capers in dill beurre blanc*

*Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry tomatoes, rocket salad with a burnt lemon crème fraîche*

*Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce*

*Classic chicken Kiev on a bed of wilted spinach with seeded mustard sauce*

*Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)*



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## DESSERT (ALTERNATE PLACEMENT)

*Dessert (Alternate Placement)*

*Coconut and Malibu crème brûlée with mix berry compote*

*Baked Belgian white chocolate and lime cheesecake, with Chantilly  
cream and berry coulis*

*Classic Italian homemade tiramisu*

*Dark chocolate ganache tart topped with a chocolate coated strawberry  
and crème fraîche*

*Vanilla panna cotta layered with Romanoff and liqueur strawberries*

*Sticky date pudding with a butterscotch caramel sauce and  
vanilla bean ice cream*

*Profiterole skewers with warm chocolate dipping sauce and  
Chantilly cream*

*Table dessert tasting platters consisting of a variety of the above  
featured items*

