

The Heritage Restaurant

Conference Dinner Menu

Entrée

Marinated prawns pan fried and served with an avocado and citrus salad

Jumbo pumpkin ravioli topped with a rich napoli sauce and shaved parmesan cheese

Tenderloins marinated in morrocan spice served with a fruit and nut cous cous and a honey and yoghurt dressing

Main Course

White wine risotto tossed with honey roasted pumpkin, asparagus, shiitake mushroom and roasted capsicum topped with shaved parmesan

Rack of lamb filled with spinach, fetta and semi dried tomatoes with sweet potato mash

Prime eye fillet cooked to your liking, filled with crab meat and placed on roasted kipler potatoes and a lemon hollandaise

Dessert

Warm sticky date pudding with butterscotch sauce

Flourless chocolate mud cake with coulis and chocolate mousse

Berry crepe topped with mixed berry and ice cream

Tuesday 19th May 2009