

SET MENU OPTIONS

(min 20 people)

2 Course served alternate \$36.00
3 Course served alternate \$44.00

2 Course 3 options \$41.00
3 Course 3 options \$49.00

ENTREES

Butternut Pumpkin Soup (V)
Potato and Leek Soup (V)
Cream of Tomato Soup (V)
Chicken and Sweet Corn Soup

Salt and Pepper Calamari on a rocket, cherry tomato and parmesan salad with fresh lemon and tartare sauce

Smoked Salmon Salad
Tasmanian smoked salmon slices nestled on mixed lettuce, semi-dried tomatoes, Kalamata olive and caper salad with a ginger, lemon and chilli dressing

Traditional Caesar Salad
with baby cos lettuce, poached egg, anchovies, crispy prosciutto, herb croutons and shaved parmesan bounded in Natalies own Caesar dressing

½ Dozen Natural/Kilpatrick Oysters
on sea salt with lemon and brandy infused cocktail sauce.

Tandoori Chicken
served on steamed jasmine rice with a refreshing cucumber and yoghurt tzatziki

Creamy Garlic Prawns
served with turmeric infused jasmine rice, julienne vegetables and crispy rice noodles

Antipasto Platter
a selection of cured meats, olives, roasted vegetables and marinated fetta with grissini sticks and dip.

Vegetarian (Main or Entrée)

Spinach and Ricotta Cannelloni
spinach and ricotta stuffed extra large pasta shells served with a garlic spiked Napoli sauce, rocket and parmesan cheese

Feta Stuffed Green Olives (V)

Vegetarian Filo Bags (V)
crisp filo pastry wrapped around roasted vegetables and white bean ratatouille, served on tahini laced parsnip puree with a balsamic glaze

Roasted Vegetable Lasagne
layers of roasted eggplant, capsicum, zucchini and potato with fresh pasta and rich Napoli sauce, topped with mozzarella cheese

BOOKINGS

T (03) 9872 4200 F (03) 9872 4472 E info@qualityhotelmanor.com.au
www.qualityhotelmanor.com.au

MAINS

Roast Beef/Lamb

roast sirloin of beef/lamb leg served with roasted potatoes, pumpkin, seasonal vegetables and rich gravy/mint jelly

Pork Paidakia

oven baked pork cutlet on a potato galette with Mediterranean couscous and pomegranate reduction

Oven Baked Wild Barramundi

lightly dusted in lemon pepper and served upon creamy mashed potato with char-grilled asparagus, topped with a citrus butter

Crispy Skinned Camembert Chicken Breast

juicy chicken breast filled with a farce of camembert cheese, semi-dried tomatoes and fresh basil then served upon a bed of seasonal steamed vegetables and roasted chat potatoes, topped with creamy garlic and seeded mustard sauce

Atlantic Salmon Fillet (GF)

grilled Atlantic salmon fillet encrusted with a crispy basil pesto and parmesan shell, served upon a Tuscan white bean salad with preserved lemon and semi-dried tomato, garnished with home made herb oil

Greek Lamb Rack

infused with lemon and rosemary and served on a bed of wilted spinach and roasted chat potatoes, topped with tangy Avgolemono sauce

Fillet Mignon

eye fillet steak wrapped in bacon and cooked to medium then served on fluffy mashed potato with char-grilled asparagus

Chicken Kiev

oven baked, bone on breast of chicken, lightly crumbed and filled with garlic butter served on a pilaf rice with garden salad

BOOKINGS

T (03) 9872 4200 **F** (03) 9872 4472 **E** info@qualityhotelmanor.com.au
www.qualityhotelmanor.com.au

DESSERTS

The Manor Cake

caramel & chocolate malt fudge layered into a chocolate cake then iced over in chocolate ganache

Sticky Date Pudding (GF)

served with butterscotch sauce and Chantilly cream

Honey and Lavender Brûlée (GF)

garnished with a sweet honeycomb

Chocolate Mousse Cups

served with almond praline and Frangelico syrup

Lemon Meringue Pie

a short crust biscuit base filled with lemon curd then topped with peaks of golden crispy meringue

Plum Pudding

home made plum pudding, served with brandy custard and cream

Individual Pavlova

topped with mixed berries and passionfruit and served with vanilla ice cream

Baileys Chocolate Cheesecake

layers of butterscotch, white chocolate and caramel cheesecake garnished with chocolate roses and shards

Apple Pie

a rich shortbread base filled with chunks of apple and topped off with a rich golden shortbread pastry

Apricot and Raspberry Cheese Crumble

raspberry coulis set over a cheese tart base topped with apricots, apple and a shortbread crumble

Toblerone Cheesecake

a honey and hazelnut milk chocolate and cream cheesecake deliciously blended to a silky smooth texture set in a biscuit base and topped with white and milk Swiss chocolate curls

Chocolate Coconut Truffle Cake

stepped coconut syrup chocolate cake, bound together in layers of coconut cream filling and garnished over with marbled chocolate

Chocolate Ripple Mint Cake

a chocolate spearmint and cream cheese filling set into a chocolate cake then coated in ganache and garnished with spears of green and dark chocolate

ALL DINNER MENUS INCLUDE FRESHLY BREWED TEA & COFFEE

BOOKINGS

T (03) 9872 4200 **F** (03) 9872 4472 **E** info@qualityhotelmanor.com.au

www.qualityhotelmanor.com.au