

ROTARY CHARITY GOLF DAY 2019

FRIDAY 29th NOVEMBER 2019

SALAD BAR

accompanied by selection of bread, grissini, rolls, butter, vinegars & infused oils

- Organic garden leaves, sprouts & herbs capsicum, spring onion, carrot, asparagus, onion, red radish, broccoli, young corn, red kidney bean,
- Sun dried tomato, grilled artichoke selection dressings & condiments

STARTERS & APPETIZERS

- Caesar Romaine lettuce, parmesan cheese, hard boiled egg, croutons & crispy bacon
- Chili roasted chicken, avocado & spring onion, lime dressing
- Potato salad with garlic mayonnaise & gherkin
- Freshly spring-rolls with chicken & bean sprouts
- Thai grilled pork salad
- Grilled asparagus salad with pan seared tuna
- Red cabbage coleslaw with prawn & orange
- Mango, avocado & crispy proscuitto salad, organic honey dressing
- Import cheese and cold cuts

LIVE STATION

- Thai Som Tam and sticky rice
- Northern style larb pork or chicken
- Spicy pork ball
- Spring roll vegetable with sweet chili and sweet plum dipping

SOUP STATION

• Thai noodle soup with pork ball, minced pork, rice flat noodle, small noodle, yellow egg noodle and accompanies with bean spout, morning glory, crispy wonton

CARVING STATIONS

served with a selection of condiments & sauces

- Tasmanian salmon and garlic spinach Willington
- Roasted garlic gain fed beef striploin accompanies with anna potatoes and herb buttered baby vegetables
- Roasted suckling pigs

MAIN COUSES

- · Beef rendang curry
- Stir fried chicken with cashew nut
- Stir fried butterfly prawn with oatmeal Malaysian style
- Red wine baby onion & bacon braised chicken
- Corn on cob in coconut oil & cinnamon powder
- Fried rice

DESSERTS

- Golden churros with a cinnamon sugar
- Organic chocolate & chili crème brulee
- New York style lemon cheese cake with blueberry compote
- 4 Selections petit Thai dessert
- Sherry trifle in glass
- Fresh seasonal fruit

