



## Lunch & Dinner SET MENUS

2 Courses – one selection from each course – \$35 per guest  
2 Courses – alternate serve – \$40 per guest  
3 Courses – alternate serve – \$48 per guest

All meals served with oven fresh bread rolls,  
freshly brewed coffee and a selection of teas

### ENTREE

Coconut pumpkin and ginger soup  
Seared oriental chicken salad on mixed Asian greens with a soy mirin glaze  
Thai green chicken filo resting on a salad with a red curry sauce  
Slow roasted tomato & fetta tart with a rocket salad  
Mini caesar salad with cos lettuce, bacon, parmesan & tempura grail prawns  
Tuscan minestrone swirled with extra virgin olive oil & crisp parmesan foccacia  
Ricotta & spinach ravioli with crushed tomato & basil sauce  
Salt & pepper calamari salad with green beans, bean shoots, cucumber & a light Thai dressing  
Roma tomato, olive and pumpkin samosas with herb & yoghurt dressing

### MAIN COURSE

Pan fried Barramundi fillets, glazed with a caper & dill butter with herb roasted chats & sauteed broccolini  
Chicken breast wrapped with prosciutto & filled with bocconcini, aged balsamic & roasted garlic jus  
Char grilled prime sirloin on mash with a port wine & red onion jus  
Pumpkin & ricotta cannelloni with red onion, roma tomato & fresh herb sauce, glazed with shaved parmesan & topped with a wild rocket salad  
Medallions of aged beef resting on garlic mash with a sage & sundried tomato sauce  
Indian spiced chicken breast with dahibhaat a yoghurt & chilli flavoured rice, topped with lime pickle  
Pan-fried fish of the day, on coriander mash with lemon butter sauce  
Roasted vegetable & ricotta tart with a rocket pesto dressing & pumpkin cake

### DESSERT

Chocolate indulgence tart & fresh strawberries  
Chocolate macchiato mouse cake with chocolate sauce & vanilla ice cream  
Passionfruit panacotta  
Sticky date pudding with butterscotch sauce & double cream  
Belgium milk chocolate & butterscotch mousse cake with chilled orange sauce  
Baked lemon curd tart with raspberry coulis & ice cream  
Individual pavlova topped with seasonal fruit, king island cream & drizzled with raspberry sauce  
Selection of Australian brie, blue & vintage cheddar cheeses, dried fruit & crackers

the **green rooms**  
events & function centre

Cnr Pacific Highway & Greengate Road, Killara NSW 2071  
P | 02 9496 7200 F | 02 9496 7201  
E | [functions@greengatehotel.com.au](mailto:functions@greengatehotel.com.au)  
W | [www.greengatehotel.com.au/greenrooms](http://www.greengatehotel.com.au/greenrooms)