



Arnguli Grill NYE Menu 2011

5 Course Table d'hôte Menu

\$85 per person includes either one glass of beer, wine or soft drink

Please choose one dish from Entrée, Main and Dessert

STARTER – 1 per two people

Arnguli Tasting Plate

Samples of crab lasagne, Japanese scallop, rosella cured salmon and lemongrass squid with accompaniments

ENTRÉE

Squid & Pepper Squid with Lime Soy Dressing

Pepper Squid with Snow peas Tendrils & Asian Salad

OR

Panzanella Salad

Brunoise tomato, olive and red onion. Croutons with virgin olive oil

Or

Chilli Jam Beef Carpaccio

Grain fed Black Angus. Fennel and citrus salad

Blood Orange Sorbet

MAIN

Atlantic Salmon

Oven baked, served with tempura battered asparagus, galette potato, herb salad, chilli oil and balsamic reduction

Or

Churchill Porterhouse 300 grams

Roasted Kipfler Potato, Seasonal Vegetables, Red Wine Jus

Or

Mushroom Tart

Mushroom and Brie Tart, Sweet Potato Mash accompanied with a Vegetable Tian

Or

Chicken Breast with Cous Cous Stuffed Bell Pepper

Char Grilled Breast Chicken with Caramelized Onion and Apple

And Savoury Chocolate Vinaigrette

Or

Roulade of Breast Duck

With Creamed Corn, Vegetable Brunoise and Mushroom Sauce

DESSERT

Tropical Delight

A duo of chocolate mousse & mango cream served with exotic fruit salsa, vanilla ice cream & pineapple crisp

Or

Chocolate Mud Cake

Rich Chocolate Mud Cake served with Berry Coulis & Double Pail Cream.

Or

Baked Cheesecake

Baked Citrus Cheesecake served with Mango Coulis

Or

Sticky Date Pudding

Warm Sticky Date Pudding covered with Butterscotch Sauce, Vanilla Ice Cream & a Crisp Fried Cookie Garnish

