

MMH Classic Dinner Menu

Entrée *Choice of Two Served Alternately with Freshly Baked Rolls*

Minestrone Soup incorporating fresh vegetables, topped with crumbed parmesan

Creamy Homemade Pumpkin Soup garnished with cream and chopped parsley

Homemade Chicken and Vegetable Soup

Warm Lamb Fillets on Greek Salad with a Mint Yoghurt Dressing

Thai Beef Salad. Rare seared Beef on Asian Salad with Cucumber and Sweet Chili

Crispy Chicken Caesar Salad with Croutons and Shaved Parmesan

Creamy Chicken and Mushroom Ravioli topped with Parmesan and Crispy Bacon

Spinach and Ricotta Cannelloni in tomato and basil sauce with shaved parmesan

Arancini Balls on Salad Greens, both Bolognese and Spinach with Garlic Aioli

Lightly Crumbed Calamari Salad drizzled with Lemon Aioli

Chicken Skewers on a bed of steamed rice with Peanut Satay sauce

Chicken Tenderloins on Salad Greens with French Dressing, Avocado and Mango.

Beef Lasagna Bolognese topped with Grated Parmesan

Honey Soy Chicken Stir fry on Steamed Rice

Beef and Black Bean Stir fry on Steamed Rice

Main Course *Choice of Two Served with in season vegetables*

Chicken Bolognese. Chicken breast filled with Rich Mince Bolognese topped with Tomato Basil Sauce and Mozzarella Cheese

Chicken Florentine. Breast of Chicken topped with Spinach Cream Sauce

Breast of Chicken Philadelphia pocketed with cream cheese and Mushrooms, Oven baked and topped with a basil tomato sauce

Chicken Nova Scotia. Chicken Breast filled with Philadelphia Cream Cheese, Prawns and Smoked Salmon topped with a Honey Seeded Mustard Sauce

Chicken Madras. Oven Baked Breast of Chicken on a bed of Steamed Rice topped with Coconut Curry Sauce

Honey Glazed Pork Rib Eye Cutlet Drizzled with a Honey Soy Teriyaki Glaze

Roasted Angus Beef presented on mash with Peppercorn Gravy

Poached Atlantic Salmon on Asian Greens with Lemon Aioli Dressing

Beef Wellington. Tender Eye Fillet of Beef with Pate, wrapped in Bacon, enveloped in Golden Brown Filo Pastry

Shepherd's Pie. Savory Mince topped with Creamy Potato Mash

Roast Loin of Pork with Apple Sauce and Gravy

Oven Baked Barramundi served on Baby Spinach and Bok Choy with Lemon Aioli Sauce

Battered Flake with Golden Brown Chips, Salad and Freshly cut Lemon

Chicken Breast Parmigiana, Golden Brown Schnitzel with a Herb Flavored Tomato Sauce and Shredded Tasty Cheese.

Dessert *Choice of Two Served Alternately*

Chocolate Flavored Mousse garnished with Berries and Whipped Cream

Lemon Meringue Pie. A tangy lemon curd on a fine biscuit crust topped with fluffy meringue served with coulees and whipped cream

Traditional Warm Apple Pie with custard and Vanilla Ice Cream

Berry Cheesecake with Mixed Berry Coulees and Whipped Cream

Chocolate Mud cake with Raspberry Coulees and Whipped Cream

Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice Cream

Warm Chocolate Pudding with Rich Chocolate Sauce and Vanilla Ice Cream

Vanilla Bean Panna Cotta with Whipped Cream and Berries

Cream Brulee and Vanilla Ice Cream

Custard Fruit Flan with Passionfruit Coulees and Whipped Cream

Salted Caramel Cheesecake with Berry Coulees and Whipped Cream

Fresh Fruit Chocolate Cup with Berry Coulees and Mango Sorbet

	Price per Head
1 Course	\$27.50
2 Course	\$33.00
3 Course	\$40.00