

MMH  
Premium Dinner Menu

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

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*Vegetable Frittata topped with either, Turkey Breast and fresh Asparagus Spears or Smoked Salmon with Horseradish Relish*

*Individual Antipasto Plate with Cured Meats, Mussels and Bocconcini*

*Seafood Cocktail with Prawn, Oyster and Crabmeat and a Lemon Piquant Dressing*

*Pumpkin, Spinach and Ricotta Agnolotti with a Creamy Pesto Sauce*

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

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*Chargrilled Scotch Fillet Steak on Mash with a cracked Peppercorn Sauce*

*Beef Rib Eye Cutlet on Pumpkin and Potato Mash topped with Creamy Mushroom Sauce*

*Fillet Mignon. Tender Juicy Eye Fillet of Beef wrapped in bacon, topped with Mushroom Gravy*

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

*Four Point Rack of Lamb on Sweet Potato mash topped with minted Lamb Jus*

*Peking Duck Breast on Asian Stir-fry with a Sweet Plum Sauce*

*Tender Braised Lamb Shank on Pea infused Mash with Rosemary and Red Wine Sauce*

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**Dessert** *Choice of Two Served Alternately*

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*Individual Pavlova Shell filled with Whipped Cream and Fresh Fruit served with a side of Sweet Mixed Berries*

*Intoxicated Strawberries in a Chocolate Basket with Raspberry Coulees and Cream*

*Red Velvet Sponge with Berry Coulis and Whipped Cream*

*Apple Crumble served warm with Custard and Vanilla Ice Cream*

*Trio of Desserts, Chocolate Profiterole, Lemon Meringue & Strawberry*

	<u>Price per Head</u>
<u>1 Course</u>	<u>\$33.00</u>
<u>2 Course</u>	<u>\$38.50</u>
<u>3 Course</u>	<u>\$45.00</u>