



# THE AVIATOR Lounge

Café • Restaurant

## **Table D'hôte Menu Options**

*Table D'hôte menus are available for groups ranging in size from 12 to 40 guests*

*Groups under 12 should either pre order from one of the Table D'hôte menus or choose from the A La Carte menu and groups over 40 must either pre order or choose 2 meals from each course for an alternative serve.*

### **Prices**

*Table D'hôte Menu 1 – 2 courses \$30.00, 3 courses \$35.00*

*Table D'hôte Menu 2 – 2 courses \$35.00, 3 courses \$40.00*

*Table D'hôte Menu 3 – 2 courses \$40.00, 3 courses \$45.00*

*Table D'hôte Menu 4 – 2 courses \$45.00, 3 courses \$50.00*

*When booking you must nominate if your group would like 2 courses (entrée and main or main and dessert) or the full 3 course menu.*

### **Extras**

*These are available and included in the menu if pre ordered and organised prior to the date of your function but only if the entire group is ordering*

*\$1.00 extra per person*

*Garlic and herb bread*

*Or*

*Tea or coffee*

*Cakeage is charged at \$1.00 per person if your cake is being used for your dessert.*

*If you have guests with special menu requirements eg: gluten free/vegetarian, please advise us when booking and we will happily let you know the meals that are available*

*If you have any questions or concerns please do not hesitate in calling one of our friendly staff on (02) 4257 3700*

# **Table D'hôte Menu 1**

**\$30 – 2 COURSE**

**\$35 – 3 COURSE**

## **Entrée**

### **Spring Rolls**

*with salad and sweet chilli sauce*

### **Vegetable Mornay Vol Au Vent**

*puff pastry shell filled with seasonal vegies in a creamy Mornay sauce*

### **Soup**

*Roast pumpkin and sage with toasted buttered French stick*

## **Mains**

### **Herb Crumbed Barramundi & Chips**

*Herb crumbed barramundi fillets with crisp salad, tartare sauce and fresh lemon*

### **Chicken Schnitzel**

*crumbed and fried breast fillet served with mash & peas n gravy*

### **Roast Pork**

*served with roast potatoes, steamed greens, pumpkin, gravy and crackling*

## **Dessert**

### **Sticky Toffee Pudding**

*with hot butterscotch sauce & ice cream*

### **Flourless Chocolate & Pecan Cake**

*served with ganache and double cream*

### **White Chocolate Cheesecake**

*served with triple berry coulis & cream*

## **Extras**

*Available at \$1.00 p/p if entire group ordering  
Garlic/Herb bread /Cakeage /Tea or coffee*

## **Table D'hôte Menu 2**

**\$35 – 2 COURSE**

**\$40 – 3 COURSE**

### **Entrée**

#### **Risotto Cakes**

*crumbed and fried, filled with a rich Bolognese sauce on rocket leaf*

#### **Salt & Pepper Squid**

*Served with lime mayo & salad greens*

#### **Spinach & Ricotta Crepes**

*Filled with baby spinach, ricotta and sage, sauce Buerre Blanc*

### **Mains**

#### **Lamb Rump (medium)**

*on pumpkin and potato rosti with snow peas and red wine jus*

#### **Neptune Chicken**

*breast supreme with smoked salmon, fresh herbs in garlic, white wine cream sauce with roast potatoes & salad*

#### **Herb Crumbed Barra**

*served with chips, salad, tartare and lemon*

### **Dessert**

#### **Rhubarb Crumble**

*with a hazelnut crust served with ice cream*

#### **Warm Poached Pear And Almond Tart**

*served with double cream*

#### **White Chocolate Cheesecake**

*served with triple berry coulis & cream*

### **Extras**

*Available at \$1.00 p/p if entire group ordering  
Garlic/herb bread /Cakeage /Tea or coffee*

## **Table D'hôte Menu 3**

**\$40 – 2 COURSE**

**\$45 – 3 COURSE**

### **Entrée**

**Wild Mushroom Tart**  
*with fetta, roast beetroot and fennel on rocket*

**Prawn & Avocado Plate**  
*with crisp iceberg lettuce, fresh lemon, roast tomato aioli*

**Seared Scallops**  
*on lemon and basil risotto*

### **Mains**

**Atlantic Salmon**  
*Crispy skin salmon fillet on sweet potato batons with asparagus spears, lemon Buerre Blanc*

**Veal Schnitzel**  
*on creamy mash, ratatouille, snow peas, and red wine jus*

**Rib Eye Cutlet (medium)**  
*on mustard baked potato cake, prosciutto, spinach cream*

### **Dessert**

**Meringue Mousse**  
*Layers of raspberry and chocolate mousse in between hazelnut meringue rolled in chocolate flakes*

**Espresso Syrup Cake**  
*warm mocha flavoured delight with espresso syrup and double cream*

**White Chocolate Cheesecake**  
*served with triple berry coulis & cream*

### **Extras**

*Available at \$1.00 p/p if entire group ordering  
Garlic/herb bread /Cakeage /Tea or coffee*

## **Table D'hôte Menu 4**

**\$45 – 2 COURSE**

**\$50 – 3 COURSE**

### **Entrée**

#### **Filled Field Mushrooms**

*with fetta, roast capsicums, fresh herbs, served with toasted bread*

#### **Smoked Salmon Fondant**

*on golden potato, asparagus, sauce Buerre Blanc*

#### **Mustard Lamb**

*crumbed cutlets on mixed leaves with Mediterranean veg stack*

### **Mains**

#### **Ocean Trout**

*filled with mushroom duxelle, wrapped in puff pastry with hollandaise sauce*

#### **Veal Osso Bucco**

*veal shank slowly braised with tomatoes, red wine and rosemary on celeriac mash*

#### **Fillet Mignon (medium)**

*wrapped in bacon on creamed potato cake with mushrooms,  
oven roasted tomatoes, red wine jus*

### **Dessert**

#### **Triple Berry Crepe Cake**

*filled with vanilla custard and served with passionfruit syrup*

#### **Cognac Tart**

*baked custard with macerated dates in a flaky pastry shell*

#### **White Chocolate Cheesecake**

*served with triple berry coulis & cream*

### **Extras**

*Available at \$1.00 p/p if entire group ordering  
Garlic/herb bread /Cakeage /Tea or coffee*