



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 \$40.00, 3 courses \$45.00

When booking you must nominate if your group would like 2 courses (entrée & main or main & 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

Honey Mustard Chicken Strips

Served with rocket and parmesan salad

Stuffed Field Mushrooms

Juicy field mushrooms stuffed with creamy fetta, pinenuts and roasted pumpkin.

Soup of the Day

Served with a slice of toasted herb buttered French stick.

Mains

Grilled Barramundi

Topped with lemon herb butter and served with chips and crisp salad.

Chicken Schnitzel

Crumbed and fried breast fillet served with mash & seasonal green vegetables and gravy.

Roast Pork

Served with roast potatoes, steamed greens, pumpkin, gravy and crackling.

Dessert

Vanilla Pannacotta

Served with mango and ginger coulis and an almond tuille.

Chocolate Brownie

Served with vanilla ice cream and warm chocolate sauce.

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

\$40 – 2 COURSE

\$45 – 3 COURSE

Entrée

Ricotta Gnocchi

House made gnocchi served with orange zest, walnuts and a blue cheese reduction.

Salt and Pepper Chili Squid

Served with sweet chilli aioli.

Pumpkin and Pine Nut Rotolo

Served with sage butter, oven dried tomatoes, Persian fetta and a watercress salad.

Mains

Scotch Fillet (medium)

250g scotch fillet served with mash potato, seasonal vegetables and red wine jus.

Neptune Chicken

Chicken breast supreme, prawns, fresh herbs, smoked salmon and garlic in a white wine cream served with salad and roast potatoes.

Crispy Skinned Salmon

Served with roasted capsicum puree with risotto and asparagus.

Dessert

Chocolate Brownie

Served with vanilla ice cream and warm chocolate sauce.

Hazelnut and Coffee Brûlée

Cold set and served with pistachio biscotti.

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*