

Eastern tiger restaurant

Classic Menu

Entrée

A duo of marinated chicken skewers and beef skewers served with coconut rice and a mild peanut satay sauce

or

Crumbed calamari rings served on a bed of cos lettuce salad of crispy bacon pieces and garlic croutons with a light Caesar dressing

or

Soft crêpe of creamy chicken and mushroom with a side of fresh garden salad and French dressing

or

Thai salad of thinly sliced grilled sirloin beef on mixed leaf salad

Main

Grilled Salmon with lemon hollandaise sauce and crispy golden fried potato

or

Slow cooked lamb shanks on a bed of creamy buttered mash potato with red wine jus

or

Half roasted chicken seasoned with classic herbs accompanied with broccoli, carrots and roast potato with gravy

or

Grilled rump steak with mushroom sauce and diced potato, carrots and celery in a vegetable jus

Dessert

Pavlova with passionfruit sauce and fruit salad

and

Chocolate mud cake and vanilla ice cream

Premiere Menu

Entrée

Cocktail of prawn and avocado with citrus slices and tasty seafood dressing

or

Pancake of Peking Duck, Hoisin sauce, cucumber and shallot

or

Salad of smoked salmon, mixed green leaves, capers and sour cream

or

Garlic prawns cooked in a rich creamy garlic sauce served on a bed of rice

Main

Grilled Barramundi with lemon hollandaise sauce and crispy golden fried potato

or

Rolled pork stuffed with prune and apple served with cheese baked potato and baby carrots

or

Scotch fillet served with grilled prawns and accompanied with garlic roasted broccolini

or

Roasted Pork ribs with BBQ honey glaze served with home style thick cut chips and garden salad

Dessert

Mixed berry pie with a raspberry sauce and fresh strawberries and cream

and

Baked sweet apple crumble served with hot brandy custard

Executive Menu

Entrée

Trio of natural oysters (3), chilled king prawns (3) and a serving of smoked salmon with lemon and seafood sauce

or

Baked creamy scallop in a bed of rice, flying fish roe and cheese

or

Succulent crispy roasted pork belly with hummus sauce and Persian salad

or

Rolled chicken breast stuffed with sun dried tomato, spinach and cheese, wrapped with bacon

Main

Grilled Snapper with lemon hollandaise sauce and crispy golden fried potato

or

Herb crusted lamb rack with diced potato, carrots and celery in a vegetable jus

or

Roasted whole seasoned poussin served with asparagus and baby spinach dressed with a herbed pan sauce

or

Eye fillet mignon topped with garlic grilled scampi served with creamy buttered mash potato

Dessert

French Vanilla cheesecake with vanilla ice cream and berry sauce

and

Pear and ricotta tart with caramelised cinnamon pear

	Classic Menu	Premiere Menu	Executive Menu
Two Courses	\$27.50	\$34.00	\$41.50
Three Courses	\$32.50	\$39.00	\$47.50

For each course, two choices are allowed which will be served alternating between guests with a half and half split.

