



## *Formal Dining*

The following menu provides an array of suggestions to tempt your taste buds. Please feel free to make special requests!

### **Entrees**

- Shitake and Swiss Brown Mushrooms in Puff Pastry with Baby Spinach, Pinenuts and Marinated Fetta
- Warm Basil and Balsamic Octopus with Endive and Grilled Lemon
- Saute Chermoula Tiger Prawns in Banana Flower
- Poached Lemon, Lime Basil Chicken Rolled and Filled with Roasted Red Capsicum
- Roasted Quail with Asparagus Julienne Radichio and Poached Quail Egg
- Veal and Smoked Salmon Roulade with a Lemon Mousse Sauce
- Roasted Fig and Prosciutto on Baby Spinach with Walnut and Blue Cheese Dressing

### **Main Courses**

- Herb Crusted Atlantic Salmon with Lemon Myrtle Sauce and Baked Sweet Potato Stack
- Chervil and Lime Marinated Salmon Steaks Served with Wok Seared English Spinach and Parsnip Chips
- Grilled Tuna Steaks with Fennel and Preserved Lemon accompanied by Pink Eye Chats, Creme Fraiche and Black Caviar
- Chicken Breast Wrapped in Prosciutto, Sage and Romanoff Cheese on Potato Rosti with a Chardonnay Sauce
- Chicken Braised in Spring Onions, Tarragon and Star Aniseed, with Caramelised Fennel
- Cajun Chicken on Blue Polenta with a Corn Coriander and Avocado Salsa, Served with a Trio of Grilled Capsicum
- Roasted Kangaroo Loin with Oyster Mushroom Jus accompanied by Roasted Baby Beets and Zucchini Flowers
- Roasted Rib Eye Rack Served with Fennel, Capsicum and Spinach on Roasted Root Vegetable Mash
- Herb Crusted Lamb Fillet on Roasted Root Vegetable Mash with a Light Rosemary and Garlic Sauce
- Roasted Saddle of Lamb with Anchovy Sauce Served with Caponata
- Grilled Eggplant, Roasted Red Onion Capsicum and Grilled Haloumi on Hommous Topped with Leek and Asparagus Saute

### **Desserts**

- Chocolate and Amoretto Tart with Double Cream
- Tiramisu Ice Cream with Sweetened Mixed Berries
- Pear En Croute with Hazelnut Patisserie and Butterscotch Sauce
- Oven Dried Peach Apricot and Pear Compote in Cardamom Syrup with Sweetened Goats Curd
- Fruit Filled Almond Tulle with Champagne Sabayon and Almond Milk Jelly
- Nut Crusted Rolled Pavlova Filled with Wattleseed Cream and Illawarra Plum Sauce

## *Contact Us*

**Address:** PO Box 816,  
Darlinghurst, NSW 1300  
**Phone:** (02)9572 9998  
**Fax:** 02 9572 9989  
**Mobiles:** Paul 0418 663 470  
or Denis 0408 631 577  
**Email:**  
[paul@queencuisine.com.au](mailto:paul@queencuisine.com.au)