



FAIRWAY BAR AND BISTRO

FRIDAY NIGHT DINING MENU FEBRUARY 2012

For the month of February please enjoy a complimentary hors d'oeuvre on arrival courtesy of our chef.

Entrees

<i>Prawn cocktail on char grilled sourdough</i>	<i>\$14.00</i>
<i>Pork and Veal terrine with fruit chutney and salad greens</i>	<i>\$10.50</i>
<i>Roast Quail stuffed with chorizo sausage , pear and thyme with a cider vinegar emulsion</i>	<i>\$12.50</i>

Mains

February's Special

Turkey Breast stuffed with sage and cranberry with braised cabbage and kassler bacon and your choice of a complimentary glass of Early Harvest wine , tap beer or soft drink

\$22.50

Eye Fillet steak with soufflé potatoes , béarnaise sauce and jus

\$28.00

Salmon with braised leek and mushroom baked in a sour cream pastry with a tomato beurre blanc sauce

\$26.00

Tasmanian Lamb fillets sitting on a bed of ratatouille with a minted jus

\$25.00

Sides

Greek Salad

\$5.00

Hot Chips

\$5.00



Desserts

<i>Chocolate self saucing pudding with vanilla icecream</i>	<i>\$10.</i>
<i>Orange and Almond cake with double cream</i>	<i>\$10.</i>
<i>Berry cheesecake with coulis and double cream</i>	<i>\$10.</i>
<i>Cheese Platter</i>	<i>\$12.</i>

Children's Menu

<i>Beer Battered Flathead and Chips</i>	<i>\$15.</i>
<i>Wursthaus Sausages and Mash</i>	<i>\$12.</i>

Hot Beverages

<i>Cappuccino</i>	<i>cup</i>	<i>\$3.50</i>	<i>mug</i>	<i>\$4.</i>
<i>Flat White</i>	<i>cup</i>	<i>\$3.50</i>	<i>mug</i>	<i>\$4.</i>
<i>Latte</i>	<i>cup</i>	<i>\$3.50</i>	<i>mug</i>	<i>\$4.</i>
<i>Long Black</i>	<i>cup</i>	<i>\$3.50</i>	<i>mug</i>	<i>\$4.</i>
<i>Espresso (Short Black)</i>			<i>cup</i>	<i>\$3.50</i>
<i>Mocha</i>	<i>cup</i>	<i>\$3.50</i>	<i>mug</i>	<i>\$4.</i>
<i>Hot Chocolate</i>	<i>cup</i>	<i>\$3.50</i>	<i>mug</i>	<i>\$4.</i>

