

# Panorama House - Set Menu

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## Entree

Gnocchi w/ char-grilled Chicken

home-made gnocchi pasta w/ char-grilled chicken in a green pesto & basil sauce w/ rocket & parmesan shavings

Ravioli filled w/ Ricotta & Spinach

home-made ravioli pasta stuffed w/ ricotta & spinach finished in a napoletana sauce

Caesar Salad

cos lettuce served w/ crispy bacon & baked croutons topped w/ shaved parmesan

Fried Calamari

deep – fried calamari rings served w/ lemon & tartar sauce

King Prawn Cocktail

fresh king prawns served w/ lemon & seafood sauce

## Main

Steak Diane

rib eye fillet steak cooked to your liking with traditional Dianne sauce

Barramundi Macadamia

pan-fried barramundi fillet w/ crushed macadamia nuts finished in a sherry sauce

Smooth Dory Fillet

grilled dory fillet served w/ lemon butter sauce

Veal Escalopes

pan-fried veal escalopes cooked w/ bacon, mushrooms, fresh tomato, garlic & parsley  
finished in a lager

Chicken Breast w/ Pesto

baked chicken breast coated w/ parmesan, bread crumbs, basil pesto & herbs

(..Note: main meals are *only* accompanied with potatoes...)

## Desserts

Sticky Date

individual pudding served w/ hot butterscotch sauce & vanilla ice-cream

Specialty Italian Gelato

selection of Italian favourites from our exquisite range of flavours

Today's Gateaux

cake of the day with fresh cream and strawberries

Minimum 15 Adults

Lunch:

Wednesday to Sunday.....2 course \$30 per person  
3 course \$35 per person

Dinner:

Wednesday to Sunday.....2 course \$40 per person  
3 course \$45 per person