

Our Delicious Menu

- PANORAMA HOUSE -

Main Courses

Chicken

Chicken Breast
served with truffle mash, asparagus & mustard

Chicken Parmigianna
topped with eggplant, tomatoes and mozzarella cheese

Deboned stuffed Chicken Breast
wrapped with prosciutto stuffed with camembert cheese, sun-dried tomatoes, light wine jus

Veal

Veal Scallopine
pan fried with button mushrooms in white wine jus

Veal Saltimbocca
with prosciutto served on a bed of mash finished with a wine juss

Lamb

Lamb Rump
slowly cooked lamb rump served on a bed of roasted Mediterranean vegetables topped with light jus

Beef

Rib Eye Fillet Steak
with peppercorn, diane, port wine jus or mushroom sauce

Fillet Mignon
wrapped in bacon & served with a mushroom sauce

Seafood

Barramundi Marakesh
served with currants, pine nuts & caramelised onions

Dory Fillet Surprise
wrapped in filo pastry with prawns & avocado served on a bisque sauce

Yellow Fin Tuna Steak
with chick peas, artichoke hearts, leeks & topped with a romesco sauce

Salmon Port & Lime
atlantic salmon fillets served with a suprising lime & port sauce

Vegetarian

Vegetarian Lasagna
authentic homemade lasagna vegetarian way served with napolitana sauce

Vegetarian Stack
eggplant, sun-dried tomatoes, olives, rocket & pesto served on a bed of creamy mash

Vegetarian Parcels in filo pastry
eggplant, sun-dried tomatoes, olives, rocket, & pesto wrapped in fillo-pastry

Entrees

Tortellini Boscaiola
Seafood Morney Crepe
Lasagne
Ricotta & Spinach Cannelloni
Prawn Cocktail
Salmon Tiane with Avocado & Crab Meat
Chicken & Mushroom Vol-au-Vents
Golden Fried Calamari
Prawns on Horseback
Tasmanian Scallops Bomboniere
Chicken Caesar Salad
Pumpkin Soup
Smoked Salmon Caesar Salad

Desserts

Bomba Alaska Flambé
Crème Brulee
Profiteroles
Lemon Tart
White Chocolate & Raspberry Cheesecake
Home Made Tiramisu
Cuore Matto
Strawberry Romanoff
Sticky Date Pudding
Hot Chocolate Pudding
Fresh Seasonal Fruit Plate
Chocolate Mousse
Pavlova
Lemon Sorbet