

Winks designer dinner



Menu

Pre Dinner Drinks

A tastebud tantalizing Cocktail to set the mood for a very enjoyable evening.
So just sit back and relax & let us make this a night to remember.

Starter

Chef Meredith's selection of soup served with freshly baked Cheese Twists



Mains

Rib Eye Steak on the bone
With Rustic Roast Potatoes, Caramelized Onion Jam and a Classic Red Wine Jus.



Barramundi Fillet with Pan Seared Prawns & Scallops
Atop steaming Broccolini with Brown Butter, Lemon & Basil sauce.



Twice Cooked Pork Ribs with a Finger Lickin' Glaze
Served with a classic Mashed potato & a Hickory Smoked BBQ sauce.



Salt & Pepper dusted Chicken Tenderloins
With Kakadu Plum sauce and Sweet Potato fries.



Oven Baked Salmon Fillet
With a warm Julienne Vegetable salad, steaming Rice Noodles
& a Nuoc Cham sauce (sweet & spicy)



Wink's Spice Rubed Rack of Lamb
With Jewelled Vegetable Couscous and a Date & Eggplant Chutney



Lemongrass Skewered Prawns
With Fragrant Coconut Rice Pilaf, Lime Aioli and Mixed Vegetable Pickle



Pan Fried Veal Cutlet
With Crisp Potato Galette, Beetroot Relish & Buttered Spinach



Dessert

Apple and Blueberry Crumble Tartlet
With Classic Crème Anglaise



Raspberry & Rosewater Shortcake
With Dollop Cream



Pear Tarte Tatin
With Warm Butterscotch sauce & Macadamia Nut Ice Cream



Passionfruit & White Chocolate Mousse Mille Feuille
With Sweet Mango Drizzle



Selected Australian Cheeses
With Fig Paste, Dried Fruit & Crisp Breads

Enjoy!

To end your evening Chef Meredith will serve you with
Complementary Liquor & home made after dinner mints.