

## ENTREES



### **Chicken Caesar Salad**

Traditional Caesar Salad with Cos lettuce, garlic croutons & a rich creamy dressing topped with slices of warm chicken breast & finished with shaved parmesan

### **Smoked Salmon, Rocket & Pear Salad**

Slices of Tasmanian smoked salmon served on a rocket & pear salad tossed with raspberry vinaigrette

### **Tandoori Chicken**

Breast of chicken marinated in light tandoori spices served on a bed of aromatic basmati rice accompanied with mint yoghurt & poppadums

### **Anti Pasta Plate**

Individual plates consisting of marinated vegetables, dips, olives & cheeses served with Pide Bread

### **Cold Seafood Plate**

Local Sydney rock oysters, fresh prawns, sliced Tasmanian smoked salmon & marinated black mussels served with a piquant Marie rose sauce

### **Salt & Pepper Squid**

Guijons of squid lightly dusted with sea salt & cracked black pepper served on a chiffonnade of lettuce & orange aioli dressing

### **Tempura Prawns**

Fanned black tiger prawns coated in a tempura batter deep fried and served on a bed of "glass noodles" with sweet chilli & soy sauce

### **Pasta Cassian**

"Spirelli" pasta tossed with smoked chicken, fresh basil, pistachio nuts & sun dried tomatoes, topped with parmesan cheese

## MAIN COURSE



### **Lamb Backstrap (\$5.00 Surcharge on Lamb)**

Prime lamb backstrap marinated in red wine, rosemary & garlic, cooked pink & served on a bed of pumpkin mash with a rich Madeira sauce

### **Rack of Lamb (\$5.00 Surcharge on Lamb)**

Four cutlets of lamb roasted with rosemary & served with a mint red wine sauce

### **Steak Forrestiere**

Grainfed scotch fillet, cooked medium & served with a mushroom tomato & baby onion sauce

### **Fillet Rossini**

Prime fillet steak cooked medium & served on a bed of garlic mash with a truffle basil & red wine sauce

### **Chicken Nobolas**

Breast of chicken slowly baked with a rich cepes sauce

### **Chicken Annalese**

Breast of chicken filled with spinach & sun dried tomatoes served with a light white wine sauce

### **Salmon Alford**

Fresh salmon fillet gently poached with white wine, served a citrus sauce

### **Freshwater Barramundi**

Lightly grilled finished with a prawn, dill & champagne sauce

## DESSERTS



### **Baked Lime Cheesecake**

Fresh lime squeezed thru the finest cream cheese, baked on a traditional biscuit base

### **White & Dark Chocolate Cheesecake**

Swirls of dark & white chocolate filling slowly baked together

### **Tangy Lemon & Lime Tart**

Everyone's favourite tangy citrus dessert

### **Lemon & Raspberry Soufflé (served cold)**

A light whipped lemon mousse layered with fresh raspberries & lemon infused biscuits

### **Tiramisu**

Traditional Italian dessert, liquor soaked biscuits layered between whipped mascarpone cheese & coffee liquor cream

### **Pecan Nut Tart**

Baked sweet pastry tart filled pecan nuts & golden syrup

### **Chocolate Brulee Tart**

Chocolate & fresh cream brulee filled tart topped with a white chocolate ganache.



All main courses served with seasonal vegetables

All menus include bread rolls, butter, tea & coffee

2 Courses \$37.50 per head

3 courses \$42.50 per head

Please select two items from each course  
your selection will be served on an alternate 50 /50 basis

Chef's selection of pre-dinner canapés (hot & cold)

additional \$5 per person

Special menus can be organised by special arrangement

The Chatswood Club

11 Help St Chatswood NSW 2067

Phone 9419 5481 Fax 9413 1973

Email [admin@chatswoodclub.com.au](mailto:admin@chatswoodclub.com.au)

[www.chatswoodclub.com.au](http://www.chatswoodclub.com.au)