

# APOLLO INTERNATIONAL HOTEL

## DINNER - PLATED 3 COURSE MEAL \$60.00PP

### PLATED 2 COURSE MEAL \$49.00PP

Please choose 2 options from each course to be served alternately. (min 20 people)

#### ENTRÉE

- Soup of the day served with toasted sourdough
- Thai marinated beef on a crisp Asian salad and nam jim dressing
- Crispy skin pork belly on a celeriac puree, confit beetroots and pickled apples
- Warm chicken and pistachio terrine wrapped in prosciutto with toasted sour dough wafers and pear chutney
- House smoked rainbow trout on a saffron potato, fennel, orange salad with a citrus vinaigrette
- House made potato gnocchi with sautéed wild mushrooms with a mushroom and thyme broth
- House made Thai fish cakes with a crunchy Asian salad and chilli lime dressing
- Salt baked beetroot and goats cheese tart with confit baby onions, shaved hazelnut and rocket

#### MAIN

- Roasted salmon fillet on a quinoa, feta and brown rice salad with a red wine vinaigrette
- Char grilled beef fillet on a potato puree with green beans and red wine jus
- Crispy skin pork belly on sautéed Asian greens with a mustard glaze
- Roasted lamb rump on a Moroccan cous cous, lemon yoghurt and dried apricots
- Char Siu barbeque pork sirloin on a wok fried orzo pasta salad
- Baked chicken supreme on a tomato rice pilaf, steamed asparagus and paprika yoghurt
- Confit duck Maryland with steamed rice, Asian greens and a red curry sauce
- Spinach and ricotta cannelloni with a béchamel sauce, shaved parmesan and cherry tomatoes

#### DESSERT

- Warm chocolate fudge terrine with pecan crumble and maple cream
- Baked ricotta and pear tart with a macadamia crumble and vanilla bean ice cream
- Baked apple strudel with vanilla bean anglaise and salted caramel ice cream
- Baked vanilla and raspberry cheesecake with almond praline and baileys ice cream
- Baked chocolate tart with berry compote and vanilla bean cream
- Rhubarb and vanilla bean crème brulee with orange shortbread and strawberry salad
- Flourless orange and poppy seed cake with a berry compote and green apple sorbet
- Baked cannoli tart with an espresso chocolate sauce and macadamia ice cream