

Set Menu

Prices as of 2017

2 Course 2 Entrée/2 Main \$34.00

Select 2 mains

&

2 Entrees or 2 Desserts

Served Alternatively

3 Course \$38.00

Select 1 Entrée, 1 Main & 1 Dessert

3 Course \$43.00

Select 2 Entrée, 2 Main & 2 Desserts

Served Alternatively



Entrée

Field Mushroom – *filled with Persian fetta & thyme, drizzled balsamic & extra virgin oil.*

Roasted Pumpkin Soup

Arancini – *risotto balls topped with napoli and served with basil pesto*

Bruschetta– *grilled ciabatta topped with marinated mix vegetables and topped with shaved parmesan*

Spinach & Ricotta Cannelloni – *topped with napoli sauce*

Antipasto Platter – *Chef's Choice (1 platter per table)*

Chicken Satay– *skewered chicken on steamed jasmine rice & topped with satay sauce*

Salt & Pepper Calamari– *flash fried calamari tossed with crisp salad*

Steamed Asian Basket– *filled with Asian delight served with sweet chilli & soy sauce*

Mains

250g Scotch Fillet– *cooked medium topped with mushroom ragout served over creamy mash potato seasonal vegetable*

Slow Roasted Beef–*served with roasted vegetables topped with seeded mustard & gravy*

Chicken Fillet–*wrapped in prosciutto with sage served on creamy sweet potato mash topped with rocket & sundried tomato pesto.*

Panko Crumbed Chicken Schnitzel– *topped with smoked ham, napoli & melted cheese served with chips and salad.*

Herb Crusted Barramundi Fillets– *served with creamy potato slice & green beans*

Oven baked Atlantic Salmon Fillet –*served over creamy mash potato, seasonal vegetables, sautéed spinach & splashed with extra virgin olive oil*

Roasted Vegetable Lasagna –*topped with napoli & shaved parmesan*

Zucchini Pancake –*topped with vegetable & rocket salad & shaved parmesan*

Desserts

Lemon Tart —served with Chantilly cream & almond biscotti

Apple & Mixed Berry Crumble —served with vanilla anglaise (Hot)

Individual Pavlova —topped with vanilla cream & mixed berry compote

Sticky Date Pudding —with butterscotch sauce & ice cream

Panna Cotta — topped with mixed berry compote

Profiteroles —filled with vanilla custard & dipped in chocolate.

Extras

Table linen available \$1.00 p/person

Tea and Coffee \$1.00 p/person

Minimum persons 40



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