

Overlander Hotel

Alternating Menu

Entrees - Alternating with 2 choices of the following selection

Arancini Balls \$10.00

Crumbed risotto balls served with a fresh salad and a creamy balsamic aioli dipping sauce.

Minestrone \$10.50

A classic Italian style vegetable soup complimented with a generous sprinkling of parmesan cheese

Chicken & Camembert Tart \$11.50

Creamy chicken, encased in short crust pastry topped with golden camembert

Tortellini \$11.50

Finished with a creamy bacon, herb and spring onion sauce

Lasagne \$12.00

An Italian favourite, layers of pasta, bolognaise sauce and a creamy mozzarella béchamel sauce

Seared Thai Beef Skewers \$12.50

Glazed in sweet soy, chili, ginger and toasted sesame seeds on a bed of fragrant rice

Oceanic Salad \$15.50

A medley of king prawns, scallops and mussels served on a shredded garden salad with thousand island dressing

Please ask our functions team about any dietary requirements

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Mains - Alternating with 2 choices of the following selection

Succulent Roast Loin of Pork \$26.00
Seasoned and roasted pork loin served with roast potato, roast pumpkin, broccoli, corn, gravy and an apple sauce.

Slow Roasted Fillet of Beef \$26.00
Loin of beef rubbed with garlic, herbs, oven roasted and served with roast potato, roast pumpkin, broccoli, corn and gravy.

Chicken Parmigiana \$28.00
Crumbed chicken breast schnitzel topped with Napoli sauce, ham and melted mozzarella cheese. Served with roasted potatoes, roast pumpkin, broccoli and corn.

Chicken Florentine \$28.00
Chicken breast filled with buffalo mozzarella, baby spinach, sun dried tomatoes, finished in creamy bacon, onion and white wine sauce and served with roast potatoes, roast pumpkin, broccoli and corn.

Sticky Pork Cutlet \$30.00
Pork cutlet served on a bed of jasmine rice with a sticky sweet chilli and pineapple marinade.

Atlantic Salmon Fillet \$35.00
Grilled fillet of salmon served on a bed of sweet potato mash, asparagus and topped with a lemon caper butter.

300g Black Angus Porterhouse Steak \$35.00
Certified grain fed Angus oven roasted and served with mash potato, broccolini and a green peppercorn sauce.

Parmesan Crusted Snapper Fillet \$36.00
Served with sautéed cherry tomatoes, basil, onion and bok choy with a sweet balsamic glaze.

250g Eye fillet \$40.00
Certified grain fed Angus oven roasted and served with mash potato, broccolini and a green peppercorn sauce.

Rosemary Rack of Lamb 3 Points \$38.50 4 Points \$42.50
Oven roasted rack of lamb served with creamy crushed potato and green beans

Meals are served with bread rolls to the table

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Desserts - Alternating with 2 choices of the following selection

Pavlova \$9.00

With whipped cream and a blend of mixed berries with chocolate webbing

Raspberry & White Chocolate Cheese Cake \$10.00

Rich baked cheesecake topped with raspberries on a thick biscuit crumb base

Brandy Snap Basket \$10.00

Filled with a fresh tropical selection of fruit salad with a thick passionfruit syrup and whipped cream

Apple Crumble with Vanilla Bean Custard \$10.00

Apple braised in cinnamon, sugar and vanilla, topped with sweet biscuit crumbs, served warm with a vanilla bean custard

Sticky Date Pudding \$12.00

An old-fashioned favorite, steamed pudding with hot caramel fudge

Red Velvet Cake \$12.00

Alternate layers of red velvet cake and white chocolate cream cheese filling with sides coated in crumbed red velvet

Chocolate Mud Cake (G/F) \$12.00

A rich dark chocolate mud cake covered in a soft chocolate ganache served with a dollop of fresh whipped cream.

Own Cake \$4.50

Your own cake served with a scoop of ice cream, or strawberries and cream

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