

# Overlander Hotel

## Alternating Menu

Entrees - Alternating with 2 choices of the following selection

Arancini Balls \$8.00

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

Minestrone \$8.50

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

Chicken & Camembert Tart \$9.50

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

Tortellini \$9.50

*Finished with a creamy bacon, herb and spring onion sauce*

Lasagne \$10.00

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

Seared Thai Beef Skewers \$10.50

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

Oceanic Salad \$13.50

*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 \$23.50  
*Seasoned and roasted pork loin served with roast potato, roast pumpkin, broccoli, corn, gravy and an apple sauce.*

Slow Roasted Fillet of Beef \$23.50  
*Loin of beef rubbed with garlic, herbs, oven roasted and served with roast potato, roast pumpkin, broccoli, corn and gravy.*

Chicken Parmigiano \$25.50  
*Crumbed chicken breast schnitzel topped with Napoli sauce, ham and melted mozzarella cheese. Served with roasted potatoes, roast pumpkin, broccoli and corn.*

Chicken Florentine \$25.50  
*Chicken breast filled with buffalo mozzarella, baby spinach, sun dried tomatoes, finished in creamy bacon, onion and white wine sauce and served with*

Sticky Pork Cutlet \$29.00  
*Pork cutlet served on a bed of jasmine rice with a sticky sweet chilli and pineapple marinade.*

Atlantic Salmon Fillet \$32.00  
*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 \$32.00  
*Certified grain fed Angus oven roasted and served with mash potato, broccolini and a green peppercorn sauce.*

Parmesan Crusted Snapper Fillet \$32.50  
*Served with sautéed cherry tomatoes, basil, onion and bok choy with a sweet balsamic glaze.*

250g Eye fillet \$37.00  
*Certified grain fed Angus oven roasted and served with mash potato, broccolini and a green peppercorn sauce.*

Rosemary Rack of Lamb 3 Points \$35.00      4 Points \$38.50  
*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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## Alternating Menu

Desserts - Alternating with 2 choices of the following selection

Pavlova \$7.50

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

Raspberry & White Chocolate Cheese Cake \$8.00

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

Brandy Snap Basket \$8.00

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

Apple Crumble with Vanilla Bean Custard \$8.00

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

Sticky Date Pudding \$9.00

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

Red Velvet Cake \$9.00

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

Chocolate Mud Cake (G/F) \$9.00

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

Own Cake \$3.00

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

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