



Welcome to the
Alice Springs Convention Centre.
We are pleased to present our
Table D'Hote
banquet menu...



alice springs
CONVENTION
CENTRE



v = vegetarian
gf = gluten free
valid until 30th June 2012





Table D' Hote Banquet Menu

2 Courses - \$50.00 per person

3 Courses - \$60.00 per person

Please choose one item from each of the following courses

Alternate drop menu will incur a \$5.00 per person per course surcharge

Freshly baked gourmet bread rolls and butter

ENTREE

(all soups are gluten free)

Traditional minestrone with parmesan croute*

Thai style pumpkin soup with coconut cream*

Seafood bisque with crispy white bait and fennel pernod cream*

Sweet potato and blue cheese soup*

Potato and leek soup with smoke salmon dill soup*

Creamy fresh vegetable soup*

Chicken sweet corn soup*

Cream of tomato soup with basil and pesto crostini*

Mussel chowder with garlic croute*

Char grilled lamb tenderloin on Mediterranean vegetables & roquette salad with salsa verdi and aged balsamic reduction

Thai infused sichuan peppered crocodile with pickled pawpaw and Thai noodle salad*

Crisp red roast pork belly with Vietnamese crab meat noodle salad

Traditional caesar salad with garlic marinated grilled chicken tenderloin

Smoked salmon carpaccio, baby herb salad with lemon myrtle, vodka, lime, aioli and crispy capers

Asian style BBQ kangaroo salad with tangy plum sauce and crispy noodles

Sweet Potato, zucchini and goat cheese terrine on capsicum pulp with mizuni salad leaves

Prawn, crab meat, avocado and mango salsa tower

Duck confit with orange and enoki mushroom with an Asian salad and pomegranate dressing

Camel carpaccio with a crisp artichoke baby herb salad, balsamic reduction and truffle oil

Salmon and tuna tataki with sweet dressing

menu



MAIN COURSE

Seafood

Herb crusted baked NT barramundi served with truffled infused saffron mash potato and a white wine mustard sauce

Baked Atlantic salmon crusted with sundried tomato and olive pesto served on garlic mash potato

Pan fried kingfish with risotto cake and lobster sauce

Pan fried barramundi, gratin potato and a medley of fresh garden vegetables with saffron beurre blanc

Char grilled Tasmanian salmon with king prawn in a garlic sauce served with vegetable risotto and lime truffle oil

Poultry

Chicken breast stuffed with pine nuts, sundried tomato, ricotta cheese and spinach, served on a risotto cake with red wine jus

Char-grilled bacon- wrapped chicken breast with gratin potato and steamed market vegetables*

Baked chicken breast with truffled mash potato and mushroom jus

Lamb & Veal

Char-grilled lamb back-strap with bistro gratin potato, rosemary jus and steamed fresh garden vegetables

Baked lamb shank served with fresh garden vegetables and garlic potato mash

Rack of lamb with ratatouille, crushed potatoes and thyme jus

Herb crusted lamb cutlet on herb and garlic mashed potatoes with rosemary jus and seasonal greens

Veal sirloin with garlic mash potatoes, marinated asparagus and a mild peppercorn sauce

Veal cutlet char-grilled on sautéed potato & onions with red wine jus

Beef, Camel & Kangaroo

Beef tenderloin with potato rosti and mushroom jus

Char-grilled beef scotch fillet with port wine jus, crushed new potatoes and a herb-crusted field mushroom

Char-grilled beef tenderloin and garlic prawn skewer with a red wine jus and creamy potato puree

(Main Course options continued over page)

menu



Beef, Camel & Kangaroo (Continued...)

Wagyu beef rump on garlic truffle mashed potato with Madeira Jus

Beef rib eye five pepper crust, sweet potato mash with mushroom jus

Char grilled camel porterhouse with plum jus and steamed fresh garden vegetables

Loin of kangaroo on sweet potato with hunter sauce (bacon, wild mushrooms, pepper-corns, mustard, fresh garden herbs and jus)

DESSERTS

Sticky date pudding with butterscotch sauce

Tiramisu cake with coffee anglaise

White chocolate mousse on an American brownie served with berry compote

Bread and butter pudding with vanilla pod anglaise and summer berries

Chocolate pudding with fresh cream and hot chocolate fudge *

Pavlova with chocolate mousse and mixed berry compote

Citrus tart with fresh cream and raspberry coulis

Pear almond tart with wattle seed cream and vanilla custard

Lemon meringue tart with berry compote

French vanilla cheesecake, smooth & creamy cheese savarin
with raspberry filled centre

Bacio - dome of lightly whipped hazelnut mousse sitting on chocolate
sponge cake

Chocolate Mousse cake with fresh cream and chocolate ganache *

ADDITIONAL EXTRAS –

Cheese

A selection of fine Australian cheeses served with lavosh crackers, quince
paste and dried fruit

*Individual cheese plate \$10.00 per person**

Cheese Platters \$9.00 per person (1 platter feeds 5 people)

*Freshly brewed coffee and tea available on request **

**These selections are not available for offsite catering*

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