

T H E

# *Grand International*

D A N D E N O N G

*Menu* \_\_\_\_\_

# *Soup*

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CREAMY BUTTERNUT PUMPKIN  
Garnished with sour cream

WINTER VEGIES  
Prepared with the freshest produce

TRADITIONAL VEGETABLE MINESTRONE  
A hearty Italian soup served with pasta and grated parmesan cheese

PUMPKIN AND PEAR  
Served with cheese croutons

LENTEL AND POTATO  
Served with crispy croutons

FARM STYLE LEEK AND POTATO  
Served with crispy bacon

CREAM OF CHICKEN  
Served with chicken and garnished with freshly sliced leek

ROMA TOMATO AND BASIL  
Garnished with fresh basil

COUNTRY STYLE CHICKEN BROTH  
Served with vegetables

## *Cold Appetizer*

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### RAWN COCKTAIL

Selected baby prawns topped with cocktail sauce

### HOME MADE FRITTATA

Choice of Capsicum and Onion; Zucchini and Ham; or Pumpkin and Potato

### CAESAR SALAD

Cos lettuce tossed with croutons, bacon, egg, and parmesan cheese  
and topped with a creamy anchovy dressing  
Topped with roasted chicken slices \* \$2.00 per person

### ROCK MELON AND PROCIUTTO \* \$2.00 per person

Rock melon wrapped in prosciutto ham

### CHICKEN TANDOORI SALAD \* \$2.00 per person

Cos lettuce tossed with cucumber and onions served with a yoghurt dressing,  
topped with roasted tandoori chicken slices

### POLENTA STACK \*\$2.00 per person

Polenta topped with roasted vegetables, tomato and garlic sauce  
and roasted chicken slices

### THE GRAND ANTIPASTO \* \$3.00 per person

A selection of freshly sliced cold meats, pickled vegetables, sun dried tomatoes,  
bocconcino cheese, prosciutto, melon and roasted peppers served on a bed of lettuce

## *Platters*

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### CELEBRITY DIPS \* \$2.00 per person

Tzatziki (cucumber and garlic), taramosalata (seafood),  
melitzanosalata (eggplant) or humus (chickpea)  
served with imported crackers or pita bread on a platter per table.

### OYSTERS (Kilpatrick/natural) PLATTER \* \$2.00 per person (One dozen per table)

BABY OCTOPUS (marinated in garlic, lemon juice and virgin oil) \* \$2.00 per person

### PRAWN PLATTER \* \$5.00 per person

PEELED PRAWN PLATTER \*5.00 per person

CRAYFISH PLATTER \* Price on application

## *Hot Entree*

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### GRILLED ITALIAN SAUSAGES

Served on creamy potato mash and topped with a mushroom and onion demi glaze

### INDIVIDUAL QUICHE

Selection of Smoked Salmon; Asparagus and Cheese; or Spinach and Cheese  
Served with a dressed rocket salad

### CHICKEN A LA KING

Vol au vont smothered in a creamy chicken, mushroom and capsicum ragout

### BEEF GOULASH

Beef, mushrooms, bacon, spring onions and red, wine served on a bed of mash potato

### CABBAGE ROLL

Savoury mince mixed with rice and herbs, wrapped in a cabbage leaf,  
cooked and served with tomato sauce

### BRUSCHETTA

A traditional Italian appetizer consisting of pasta dura bread topped with diced tomatoes, onions and selected herbs

## *Extras P/A*

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### COZZE ALLA MARINARA \* \$2.00 per person

A bowl of fresh mussels per table cooked in garlic, tomato and white wine sauce

### CALAMARI FRITTI PLATTER \* \$2.00 per person

Deep fried calamari rings served with rice pilaff

### FISHERMANS PLATTER \* Price on application

Deep fried seafood garnished with oyster sauce and tartare sauce

### GARLIC OR CHILLI PRAWNS \* \$2.00 per person

Served on a bed of steamed bok choy

### QUAILS \* \$3.00 per person

Quails baked in white wine and rosemary

## *Vegetarian*

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### VEGETABLE PARCEL

Fresh vegetables wrapped in a puff pastry  
and served with a mushroom and tomato concasse

### STIRFRY NOODLES

Sautéed vegetables served with noodles and a light oyster sauce

### ARANCINI BALLS

Arborio rice balls filled with winter vegetables and cheese, crumbed,  
fried and served on a bed on napolitana sauce

### BAKED CAPSICUM

Fresh capsicum roasted with a filling of vegetables  
and arborio rice

## *Pasta*

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### TRADITIONAL LASAGNA \*

Home made and served with a bolognese sauce

### CANNELLONI \*

Rolled tubes of pasta filled with beef, or spinach and ricotta  
cheese served with napolitana sauce

### AGNELOTTI \* \$2.00 per person

Crescent shaped pasta filled with spinach and ricotta cheese topped  
with tomato concasse

### RAVIOLI:

Varieties include spinach and ricotta or pumpkin

TORTELLINI, FETTUCINI, SPAGHETTI, GNOCCHI, PENNE,  
SHELL PASTA, FARFALLE, MACARONI, BOW TIE, RIGATONI

## *Sauces*

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ALLA PANNA - ham and cream sauce

BOLOGNESE - traditional meat sauce

NAPOLITANA - fresh tomato concasse

FUNGHI - mushroom, cream and parsley

PESTO – fresh basil and pine nuts,  
tossed in oil and a touch of cream

ALLA MATRICIANA –Bacon, capsicum, onion, tomato and chilli

MARINARA - mixture of fresh seafood \* \$1.50 per person

## *Main Courses - Chicken*

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### CHICKEN CHAMPAGNE

Breast of chicken cooked scallopini style and glazed with champagne demi glaze

### CHICKEN PARMIGIANA

Crumbed and topped with slices of ham and cheese,  
served with a fresh napolitana sauce

### CHICKEN INVOLTINO

Cheese & Ham pocketed fillets, rolled and baked in wine

### CHICKEN HERB SUPREME

Breast of chicken with a crusty herb coating

### CHICKEN SWISS

Breast of chicken filled with tasty cheese, sprinkled with herbs and spices

### CHICKEN KIEV

Breast chicken filled with fresh garlic butter, crumbed and fried

### CHICKEN FLORENTINE \* \$2.00 per person

Breast chicken filled with spinach and cheese, topped with a cream sauce

### CHICKEN MIGNON \* \$3.00 per person

Tender chicken, wrapped in bacon and grilled to perfection,  
topped with a fresh tomato concasse

### CHICKEN WELLINGTON \* \$3.00 per person

Tender chicken wrapped in puff pastry, centred with pate and  
glazed with a maderia wine gravy

## *Main Courses - Beef*

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### PRIME ROAST BEEF

Freshly carved with your choice of mushroom  
concasse, peppercorn, red wine or port gravy

### BEEF SCALLOPINI

Tender meats cooked in a white wine and cream sauce or  
Pizzaiola style prepared with olives, tomatoes and capers

### BEEF MINI ROAST \* \$2.50 per person

Individual mini roast served with mushroom and rosemary gravy  
Or topped with roasted roma tomatoes

### BEEF WELLINGTON \* \$3.50 per person

Tender beef wrapped in puff pastry, centred with pate and  
glazed with a maderia wine gravy

*Main Courses - Pork* \_\_\_\_\_

ROAST PORK

Baked and served with crackling and home made apple or mint sauce

PORK SCALLOPINI

Served with a cream, wine and parsley sauce

*Main Courses - Lamb* \_\_\_\_\_

ROAST LAMB

Leg of lamb freshly carved served with demi-glaze sauce

ROSEMARY RACK OF LAMB \* \$5.00 per person

Three prongs glazed in honey soy and rosemary, baked to perfection

*Main Courses - Veal* \_\_\_\_\_

MARSALA VEAL SCALLOPINI \* \$3.00 per person

Tender veal cooked in a Marsala and cream sauce

ROAST VEAL \* \$3.00 per person

Baby veal roasted and served with a mushroom demi-glaze sauce

*Main Courses - Turkey* \_\_\_\_\_

ROAST TURKEY BREAST \* \$3.00 per person

Served with hot cranberry sauce or a whisky volute

ALL MAIN COURSES ARE ACCOMPANIED WITH FRESH  
VEGETABLES IN SEASON AND BOWL OF FRESH GARDEN SALAD

## *Dessert*

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### CHOCOLATE MARBLE MOUSSE

Individually served dark and white mousse on a chocolate sponge,  
Topped with a dark chocolate ganache

### STICKY DATE PUDDING

Served with warm caramel sauce

### FIG AND GINGER PUDDING

Served with a warm brandy cream custard

### RASPBERRY PAVLOVA ROULADE

Raspberries and ice cream rolled inside a light pavlova shell

### APPLE PIE

Tangy apple in a sweet butter pastry shell, served with vanilla cream or custard

### CITRUS TART

A light and refreshing lemon flan baked in a pastry shell and dusted with icing

### FRUIT PAVLOVA

Topped with seasonal fruit

### BAKED CHEESECAKE

Garnished with cream

### BIGNE \* \$2.00 per person

Profiteroles filled with custard topped with  
a hot chocolate fudge sauce

### SELECTION OF ITALIAN ICE CREAMS INCLUDING:

CASSATA, TARTUFO, WHITE TARTUFO, BACI, GIANDUIOTTO,  
LEMON SORBET, SPECIAL MOKA, TROPICAL DELIGHT

TIRIMISU\*, FORBIDDEN APPLE\* \$2.00 per person

**Tea and Coffee - Freshly Brewed**  
**Served with After Dinner Mints or Chocolates**

**Espresso Coffee\* \$1.00 per person**

## *Supper\**

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### FRESH FRUIT PLATTER

A selection of fresh fruits presented on a platter

### CHEESE AND CRACKERS

A selection of cheeses and crackers

### CHEESE AND FRUIT PLATTER

A selection of Australian cheeses served with fresh fruits,  
greens and crackers

### PIZZA

Slices of home made pizza

## *Smorgasbord*

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Full range of meats, seafood, hot foods, platters and salads

PRICE ON APPLICATION

## *Cocktail Parties*

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PRICE ON APPLICATION

### *At The Grand International*

*Our chefs are able to cater to every cuisine,*

*All requests will be accommodated.*

\* Denotes Extra Per Person