



GOLF RESORT

(02) 4982 0188

5 Horizons Drive, Salamander Bay NSW | www.horizons.com.au

DINNER MENU

BREADS

- house-made garlic butter on toasted sourdough (3 pce) \$6
- grand prado parmesan on toasted sourdough (3 pce) \$8

ENTREES

Seafood chowder \$15

-chefs best of the fish of the day, prawns, scallops and squid in a rich seafood stock served with toasted sourdough

Salt and pepper squid \$15

-a taste of the finest squid served with a petite garden salad and house-made lime aioli

Garlic prawn hotpot \$15

-flavours of chilli and garlic prawns marinated in a light seafood stock served with toasted sourdough

Chefs choice winter salad \$15

-seasoned with aromatic Moroccan spices, this seasons' warm quinoa and lentil salad, with lightly roasted pumpkin and preserved lemon

Salmon and vegetable croquettes \$15

-a tasteful mixture of roasted vegetables and salmon in panko bread crumbs, lightly fried and served with a rocket and orange salad on a corn puree.

Barbeque chicken kebab \$15

-full flavoured barbeque chicken served with a fresh house made tzatziki

MAINS

- Fish of the day** **\$30**
-pan fried to perfection accompanied with a refreshing beurre blanc, served with mashed potato, and seasonal vegetables
- Atlantic salmon** **\$28**
-pan fried and seasoned with chermoula, served on a sweet corn potato rosti and a salad of fresh rocket and avocado.
- Seafood marinara** **\$32**
-chef's speciality consisting of fish, scallops, prawns, mussels, squid, crab and Pasta Di Porto spaghetti in a rich seafood stock
- Beef and Guinness pie** **\$25**
-tender beef and Guinness pie in sourdough pastry, served with a smooth mashed potato and well-seasoned mushy peas
- Pork belly** **\$30**
-beautifully infused with Asian spices and aromatics, slow roasted to perfection, served with sticky rice and bok choy
- Scotch fillet** **\$30**
-250g cut of Nolan scotch fillet, cooked to your liking, served with a mushroom ragout, lyonnaise potatoes, and seasonal vegetables
- Champagne chicken** **\$28**
-supreme cut chicken, flambéed and oven baked in cream and champagne, finished with Grand Prado parmesan, served with mashed potatoes and seasonal vegetables

(G/F options available on request)

DESSERTS

Apple crumble

\$12

-home-made style apple crumble, served with a crème anglaise and vanilla bean ice cream

Crème brulee

\$12

-classic vanilla bean crème brulee, a divine custard with a caramelised surface served with petite shortbread biscuits

Affogato

\$12

-simplicity at its finest, Vanilla bean ice-cream, a shot of Lavazza coffee, and your choice of: Baileys, Kahlua, or Frangelico

Chocolate parfait

\$12

-chefs special ice-cream parfait using the finest quality of Belgium chocolate, with a subtle flavour of Baileys with the texture and nuttiness of pistachios.

Lemon meringue tart

\$12

-a delicate sweet short pasty, filled with a zesty lemon curd and an Italian meringue perfectly piped to perfection.

(G/F options available on request)