

Warilla  
Sports  
Club



# May Chef's Selection

## ENTRÉE

### HOT PRAWN COCKTAIL \$15/\$17

3 garlic prawns, 1 prawn cutlet, 1 tempura prawn and 1 prawn twister all drizzled with thousand island dressing

### MEDITERRANEAN BRUSCHETTA \$14/\$16

Charred eggplant, capsicum, and halloumi on toasted bread with flat leaf parsley and balsamic glaze

## MAIN

### BARRAYUMDI \$27/\$29



Australian Barramundi fillet with king prawns in a house-made romesco, served on a roasted pumpkin & avocado salsa

### MEZZ PLATE \$26/\$28

BBQ chorizo, Onion, Mushroom & Prawn mix with toasted flat bread, salad greens, cheese, hummus & spicy mayo. Served on a platter to create your own wraps

### THAI BEEF SALAD \$27/\$29

Marinated tender beef strips tossed through a salad of coriander, salad mix, tomato, cucumber, onion and glass noodles with a chili and lime salad dressing

### VEAL SCALLOPINI \$31/\$33

Pan fried veal medallions in a mushroom and white wine sauce, served with creamy mash potato and seasonal vegetables

### MARRY ME CHICKEN \$27/29

Tender chicken breast cooked and tossed through a creamy sun-dried tomato sauce. Served on steamed rice with green veggies

### GREEN CURRY

Chicken: \$24/\$26 | Prawns: \$28/\$30

Choose from either prawns or chicken breast in a mild green coconut curry with Asian vegetables and steamed rice

## DESSERT

### TASTING PLATE \$15/\$17

Macaron, chocolate truffle ball, choc dipped strawberry, mixed berry mousse with fresh whipped cream and a scoop of your choice gelato