

The Torbay Manor

Dinner Menu - \$55pp



Fish

Gurnard, pan fried with scallops & prawns in a white wine cream sauce. Served with mesculin and potatoes gratin.

Oven baked Salmon on cous cous topped with asparagus and hollandaise sauce.

Chicken

Baby Pouissons stuffed with wild rice and pinenuts. Served with fresh beans and potatoes gratin.

Creamy Chicken & mushroom fettucine served with salad.

Beef

Sirloin of beef served with caramelized onions and baby beetroot, fresh vegetables and potatoes gratin.

Lamb

Rack of lamb seasoned with rosemary and served with roasted vegetables or salad.

Lamb shank pie served with potatoes gratin
and vegetables.

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Desserts



Crème Brulee & Caramelized Pears

*Mixed Berry Tarts with Thick Berry Yoghurt
and Custard Cream*

*Chocolate Brownie served with Raspberry Coulis
and Cream*

*Mixed Cheese Platter & Crackers
(\$20.00 extra)*