





AINSLIE MANOR

REDCLIFFE PENINSULA

EVENING ENTRE'E

EVENING MEAL SELECTIONS TO BE PLACED BEFORE 3PM

Warm, crusty bread dinner roll.	\$2.00
Garlic bread.	\$5.00
Soup of the day.	\$6.00
Creamy garlic prawns served on a bed of jasmine rice.	\$15.00
Fresh herb & corn fritters topped with smoked salmon and sour cream.	\$15.00
Plump, battered scallops served with chilli plum sauce.	\$15.00
Char grilled chicken skewers on a bed of rice, topped with coriander yoghurt.	\$15.00







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Mini pork & sage balls \$15.00 with homemade tomato sauce and basil yoghurt.

Panfried mushrooms tossed with herbs & garlic on toast.

\$13.00

\$21.00

EVENING MAINS

EVENING MEAL SELECTIONS TO BE PLACED BEFORE 3PM. ALL MAINS SERVED WITH YOUR CHOICE OF POTATO OF THE DAY, CRISPY FRIES, STEAMED SEASONAL VEGETABLES OR FRESH GARDEN SALAD

Plump chicken breast poached in coconut milk, served with mango salsa, grilled prosciutto asparagus spears & butter herb potatoes.







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Spicy pork spare ribs on a \$21.00 bed of rice served with a fresh, green side salad.

Battered or crumbed \$17.00 snapper fillets with tartare sauce, salad & fries.

Crispy roast duck breast in \$30.00 a morello cherry sauce, served with butter potatoes & seasonal greens.

Pan fried crispy skin \$21.00 salmon with lemon and dill cream, fresh asparagus spears and creamy mash.

Hot seafood platter: \$28.00 crumbed prawns, sea scallops, crumbed calamari, battered snapper fillet, with tartare sauce, crispy fries & a fresh garden salad.







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\$25.00

Tender crumbed lamb cutlets served on a bed of minted green mash with grilled tomato, seasonal greens & spicy orange mint and coriander sauce.

Slow cooked lamb shanks in \$22.00 a rich tomato sauce served with a creamy potato mash.

Homemade steak & kidney \$20.00 pie with creamy mash potato & seasonal vegetables.

Pan fried mushroom crepes \$15.00 in a creamy tarragon sauce, topped with homemade tomato sauce & parmesan crumbs.







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Penne carbonara tossed in a creamy italian sauce with bacon, shallots, cracked pepper & topped with parmesan cheese. \$15.00

EVENING DESSERTS

EVENING MEAL SELECTIONS TO BE PLACED BEFORE 3PM.

Homemade sticky date \$10.00 pudding with hot caramel sauce, cream & ice cream.

Homemade hot apple pie \$10.00 with cream & ice cream.

Homemade cheese cake of \$10.00 the day with berry coulis, cream & ice cream.

Hot rhubarb & apple pot \$10.00 with a crumble topping, cream and ice cream.







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EVENING DESSERTS

EVENING MEAL SELECTIONS TO BE PLACED BEFORE

Mini pavlova served with \$10.00 fresh, seasonal fruits and ice cream.

Profiteroles filled with \$10.00 raspberry cream and drizzled with hot chocolate sauce. Served with ice cream.

Pot of tea or coffee. \$2.00