

dinner

Deluxe Menu

Two courses \$54 p/p

Three courses \$67 p/p

Select two from each course to be served alternately:

Entrée

Tomato, red capsicum, basil & olive oil soup

Fillet of poached salmon, stir fried Asian vegetables, coriander, chilli pesto

Crisp calamari, onion & tomato chutney, roquette, red onion, black olive salad

Powerhouse prawn cocktail, avocado, roast red capsicum

Smoked chicken, bacon & artichoke salad, grain mustard dressing

Smoked Thai beef salad, cashew nuts, palm sugar dressing

Twice cooked pork belly, celeriac & apple salad, honey & lime dressing

Roast pumpkin, feta & sage tart, roast pine nut dressing

Main

Roast salmon fillet, feta, spinach & caper polenta cake,
basil pesto & sun-dried tomato dressing

Barramundi fillet, spinach, red onion & chorizo penne, Sicilian sauce

Grilled chicken breast, Lyonnaise tarragon potato, smoked bacon
& mushroom cafe au lait sauce

Roast scotch fillet of beef, fondant potato, green beans, red wine sauce

Slow cooked boned shoulder of lamb, roast root vegetables, mint scented sauce

Braised Country Fresh lamb shanks, roast chat potatoes, roquette
& parmesan salad

Garlic & rosemary studded loin of pork, sage & onion crushed potatoes,
pea sauce

A crisp parcel of Mediterranean vegetables, Israeli cous cous, tomato,
red onion, parsley sauce

Dessert

Vanilla crème brulée, chocolate & macadamia shortbread

Iced milk chocolate parfait, stawberry salad, strawberry sorbet

Sticky date pudding, toffee sauce, vanilla ice cream

Lemon & lime cheesecake, raspberry sorbet

Apple & cinnamon crumble, caramel ice-cream

Rhubarb & pear pie, a feuille of brandy cream

Wedding Cake Service

Accompanied by house made berry compote &

King Island cream \$5.50 p/p

Note: Menus are subject to change



QUALITY HOTEL
powerhouse



dinner

Signature Menu

Two courses \$64 p/p

Three courses \$77 p/p

Select two from each course to be served alternately:

Entrée

Smoked salmon & pickled Asian vegetable salad, chilli, lime & ginger dressing

Tiger prawn & Mediterranean vegetable tart, saffron & garlic rouille

Chargrilled sesame coated tuna, watermelon & balsamic salad

Barramundi fillet, rice noodle & miso salad

Roast quail, bacon, spinach & mushroom sauté, caramelised onion sauce

Confit duck leg, Israeli cous cous with feta, cumin & orange dressing

Wild mushroom, artichoke, pine nut & goats cheese salad, red wine vinegar dressing

Main

Salmon fillet with a prawn herb crust, macaroni cheese, pea sauce

Grilled Red Snapper fillet, roast cous cous, sun-dried tomato, olive, basil, spiced fish butter sauce

Roast spatchcock, wild mushroom & spinach risotto, lemon garlic dressing

Roast eye fillet of Hereford Prime beef, blue cheese & celeriac dauphinoise potato, green beans, red wine sauce

Roast rump of lamb, confit potato, ratatouille, lemongrass scented sauce

Roast cutlet of pork, bubble 'n' squeak, broccolini, cider butter sauce

Roast Mediterranean vegetable mille feuille, basil pesto, black olive sauce

Dessert

Steamed lemon curd pudding, roast thyme ice cream

Crisp apple & almond tart, brandy cream

Iced raspberry parfait with strawberry, white chocolate & basil salad

Baileys crème brûlée, coffee shortbread

Caramelised rice pudding with chillied pineapple salad

A selection of Australian cheese

Wedding Cake Service

Accompanied by house made berry compote &

King Island cream \$5.50 p/p

Note: Menus are subject to change

For further information, call the Powerhouse Wedding Team:

Tamworth 02 6766 7000 or events@qhptam.com.au



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