

# SOUTHBANK RESTAURANT

## *Dinner Menu*

SEMESTER 2, 2010

2 COURSES \$30.00, 3 COURSES \$35.00

### Entrée \$12.50

Pea and Ham Soup

Tandoori Lamb Cutlets  
*served on couscous*

Crab Cakes with Chilli Jam  
*served on a green papaya salad*

Caramelised Leek, Sage and Goats Cheese Tart  
*with a rocket, shaved pear and parmesan salad*

Fettuccini with King Prawns, Chilli and Lemon Zest  
*dressed with olive oil and fresh flat leaf parsley*

### Mains \$22.50

Veal Scaloppini Vino Bianco  
*served with a warm potato, green bean and pesto salad*

Beef Bourguignon  
*with creamy mashed potatoes and gremolata*

Rabbit Pastie  
*with bubble and squeak and jus lie*

Duck and Porcini Risotto  
*drizzled with truffle oil*

Fish of the Day

### Desserts \$10.00

White Chocolate and Pomegranate Mousse

Chocolate, Almond and Fig Tort

Sticky Date Pudding

Apple Strudel

Gateaux of the Day

***One account per table, student waiter will present the account to your table***