

THE DINNER MENU
Some of the Choices,

\$85.00 per head.

Canapés on the veranda overlooking the pool.

Tomato, buffalo mozzarella and anchovies on water
cracker

Selection of cold cut meats

Cucumber, salmon roe and crème cheese

Prociutto and melon

Sicilian Olives.

Cocktails.

Entrées

Cold: Selection of seafood, prawn smoked salmon,
avocado.

Hot: Coconut local green pawns with la vista chilli

Vegetarian options and non-seafood options are
available on request.

Mains \$25.00

Stanley's* white fish (coral trout, blue eyed cod,
bass grouper or snapper) cooked in ginger and
shallots.

**The original Lees Fortuna Court recipe. Sydney.*

Lobster risotto with button mushrooms and pumpkin.

La Vista gourmet BBQ. Choose from any cut of beef,
pork, kangaroo, fish, chicken or lamb.

BBQ spatchcock prepared in my grandfather's
provincial Italian style, white wine, olive oil,
pepper and lemon.

BBQ and Spatchcock are served with pumpkin/potato
mash.

Salads

La Vista warm salad. My mum's recipe, bean, mushroom
and fennel salad, with lemon, olive oil and balsamic.

Desert

Lemon tart with fruit and cream

Selection of cheeses.

Desert Wine.

Tea and Coffee