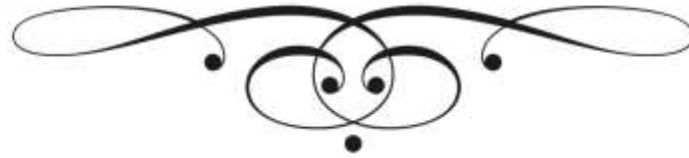


PS MURRAY PRINCESS

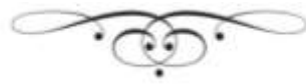


Entree

Soup of the day

~

Satay chicken skewers served on a bed of rice



Main Course

Scotch fillet – slow cooked to medium with grilled prawns and garlic sauce (GF)

~

Grilled chicken breast with mushroom duxelles and chicken jus (LF)

Both served with mashed potatoes, sautéed spinach and steamed carrots



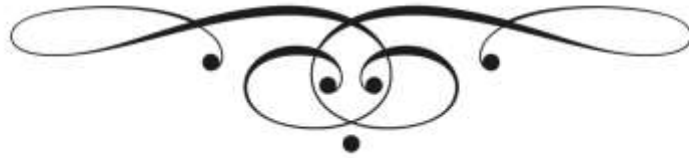
Dessert

Blueberry and peach cobbler with ice cream

~

Warm chocolate brownie served with Chantilly cream

PS MURRAY PRINCESS



Main Course

Tuna and salmon mornay
with a garden salad

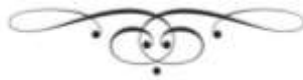
~

Marinated open steak sandwich
served with hand cut potato wedges



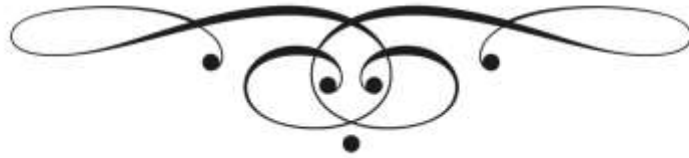
Dessert

Traditional English trifle



Filtered coffee or tea

PS MURRAY PRINCESS



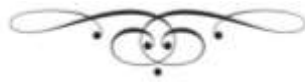
Main Course

Asian cooked pork belly (GF/LF)

~

Atlantic salmon with hollandaise sauce (GF)

*Both served with green beans, roasted red onion
and apple fennel slaw*

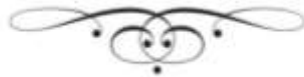


Dessert

Poached pear in a cinnamon mulled wine

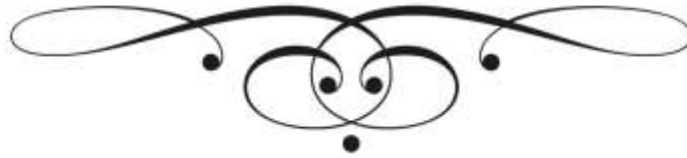
~

Fruit salad (GF/LF) and ice-cream



Filtered coffee or tea

PS MURRAY PRINCESS



Main Course

Beer battered fish and chips with
chef made tartare sauce (LF)

~

Spinach ricotta and sundried tomato filo parcels

Both served with fresh garden salad



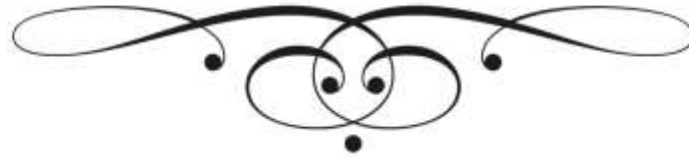
Dessert

Sour cream and apple slice with whipped cream



Filtered coffee or tea

PS MURRAY PRINCESS



Main Course

Roast beef and lamb (GF/LF)

Classic roast potato (GF/LF)

Roasted carrots (GF/LF)

Roasted pumpkin (GF/LF)

Cauliflower au gratin (GF)

Steamed broccoli (GF/LF)

Peas (GF/LF)

Corn (GF/LF)

Gravy (GF/LF)

Dessert

Sticky date pudding served with vanilla ice cream

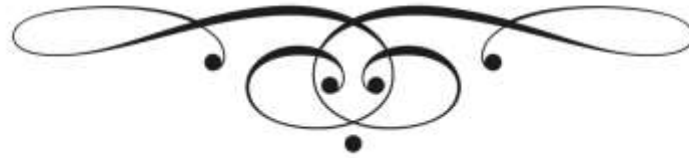
~

Fluffy chocolate mousse served with
Chantilly cream (GF)



Filtered coffee or tea

PS MURRAY PRINCESS



Entree

Grilled prawn skewers (GF/LF)

~

Creamed mushrooms in puff pastry



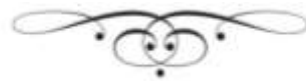
Main Course

Oven baked barramundi fillet (LF)
with dill and caper sauce (GF)

~

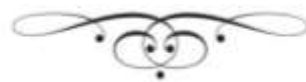
Slow cooked Mediterranean lamb rump with Au Jus

*Both served with mashed potato, steamed broccolini
and roasted truss tomato (GF/LF)*



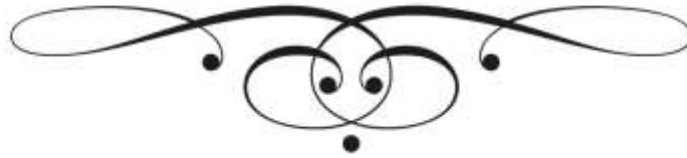
Dessert

Upside down raspberry and chocolate cheesecake



Filtered coffee or tea

PS MURRAY PRINCESS



Main Course

Spinach and ricotta filled cannelloni

~

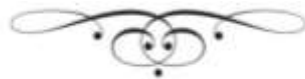
Chicken, leek, bacon, and brie pie

Both served with fresh garden salad



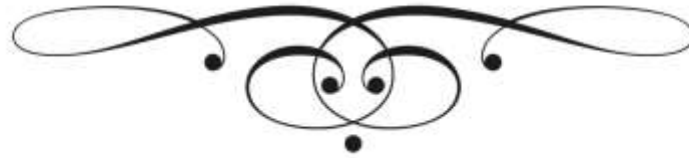
Dessert

Apple strudel served with Chantilly cream



Filtered coffee or tea

PS MURRAY PRINCESS



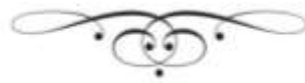
Main Course

Roasted duck legs with black current sauce (GF/LF)

~

Scotch fillet – slow cooked to medium with red wine jus
and crispy sweet potato garnish (GF/LF)

*Both served with roasted potato wedges, asparagus
and steamed carrots*

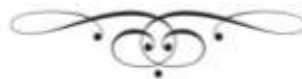


Dessert

Individual banoffee pie

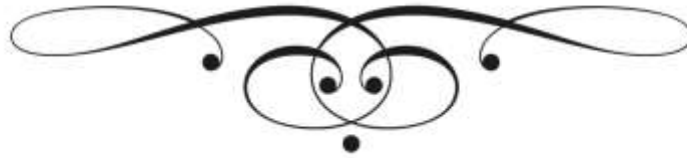
~

Lemon curd slice with strawberry sauce
and Chantilly cream



Filtered coffee or tea

PS MURRAY PRINCESS



Main Course

Bangers and mash with caramelised onions

~

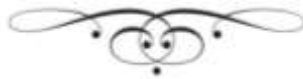
Roast chicken Maryland served on a bed of mash

Both served with green peas and gravy



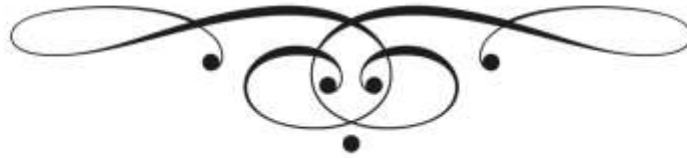
Dessert

Bread and butter pudding with crème anglaise
and vanilla ice cream



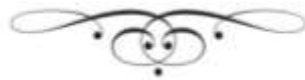
Filtered coffee or tea

PS MURRAY PRINCESS



Barbeque Dinner

Gourmet beef sausages
Porterhouse steak (GF/LF)
Lamb loin chops (GF/LF)
Barbequed onion (GF/LF)
Whole baked potatoes
Coleslaw
Beetroot salad
Fresh bread



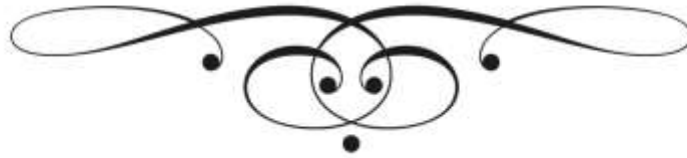
Dessert

Scones with jam and cream



Billy tea and coffee is available

PS MURRAY PRINCESS



Main Course

Beef burgundy pie served with a fresh garden salad

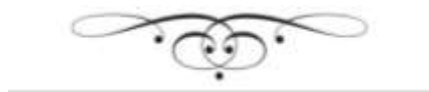
~

Butter chicken with rice and Naan bread



Dessert

Brandy snap basket with fresh seasonal fruits
with Chantilly cream



Filtered coffee or tea