

KOOKABURRAS PRE-CHRISTMAS MENU 2009

SOUP OF THE DAY

Served with fresh bread and butter

FRUIT PLATTER

A selection of fruits served with Parma ham & Danish blue

PAN FRIED KING PRAWNS

Choose from either a garlic or chilli cream sauce, served with a timbale of saffron rice

STRIPS OF CHICKEN BREAST & FRESH ASPARAGUS

Coated in our fresh herb & black pepper batter, served with our chilli & lemon homous

PESTO BRUSHETTA

Topped with our own pesto, vine tomatoes, red onion and fresh basil

FRESH FOCACCIA

Classic Italian bread served with oils & balsamic for dipping

CHILLI NACHOS

Crisp tortillas topped with chilli beef, melted cheese, sour cream, guacamole and homemade salsa

CAESAR SALAD

Chicken breast, crispy bacon, croutons & parmesan laid upon crisp salad leaves which have been tossed in our own Caesar dressing. Also available as a main course

TRADITIONAL ROAST TURKEY

Served with homemade skirlie & the usual festive trimmings

KANGAROO FILLET

On a bed of creamed potatoes & wilted spinach, topped with parsnip shavings. Served with seasonal vegetables and a shiraz jus (SUPPLEMENT £2.50)

SEAFOOD PASTA

A selection of chunky seafood in a cream & dill sauce, bound with pasta. Topped with fresh parmesan cheese and garlic bread

SIRLOIN STEAK

Local Angus beef, cooked to your liking. Served with fries & mixed salad (£3.00 SUPPLEMENT)

MEDITERANEAN STYLE PASTA

Chorizo, tomato, roast garlic, spinach & olives all bound with penne pasta, served with garlic bread and fresh parmesan cheese

Why not take out the chorizo for a vegetarian option!

CHICKEN FILO

Chicken breast stuffed with roasted red pepper, camembert & sun dried tomato, wrapped in filo pastry and oven baked until golden. Served with seasonal vegetables and a chardonnay cream sauce

FAJITAS

Served on a sizzling platter with sides of salsa, guacamole, cheddar cheese, sour cream & flour tortillas. Cooked with onions & mixed peppers & cajun spices. Choose from either chicken or combo

FILLET OF SEABASS

Pan-fried fresh sea bass laid on a bed of caramelized potatoes, drizzled with fresh pesto

WILD BOAR MEATBALLS

Served on a bed of spaghetti and homemade tomato & herb sauce, topped with a sprinkling of fresh parmesan cheese

CHICKEN CARBONARA

Chicken breast, bacon & mushrooms bound with pasta in a creamy sauce, topped with fresh parmesan and garlic bread

CAJUN CHICKEN & PUMPKIN SALAD

Tossed with green leaves and cous cous, topped with a herb yoghurt dressing



FRESH FRUIT & MERINGUE STACK

Homemade meringues, towered with a glava cream and fresh fruit

BANOFFEE SUNDAE

Vanilla ice cream, bananas, toffee sauce and whipped cream

TRADITIONAL CHRISTMAS PUDDING

Served with an non-traditional delicious gingerbread ice cream

STICKY TOFFEE PUDDING

A popular favourite! Served with warm toffee sauce and vanilla ice cream

HOMEMADE CHEESECAKE

Please ask for today's flavour

CHEESEBOARD

A selection of cheese & biscuits (SUPPLEMENT £2.00)



FILTER COFFEE & TEA ARE INCLUDED

2 COURSES £16.50

3 COURSES £20.00