



Soup

Potato & Leek (VG, GF)

Butternut Pumpkin Soup served with garlic croutons.

Broccoli & Spinach (VG, GF)

All soups are homemade using fresh market ingredients.

Entrees

Smoked Salmon Salad (GF)

Thinly sliced smoked salmon, layered delicately on a bed of rocket salad, topped with capers and a horseradish cream.

Thai Beef Salad (GF)

Marinated sirloin fillet, prepared rare and served on a bed of crisp lettuce, bean sprouts, spanish onion, cherry tomato & capsicum topped with a chilli soy lime dressing.

Tandoori Lamb Cutlets (GF)

Coated in a delicate cumin inspired spice mix, sautéed and served on a bed of crisp garden greens, cucumber, tomato and red onion, complemented with a garlic infused yoghurt.

Spinach and Ricotta Agnolotti (V)

Crescent shaped pasta, filled with creamy ricotta and spinach, poached till tender in a rich tomato, pumpkin and herb sauce. Topped with crisp butternut pumpkin croutons.

Risotto cake (V)

Individual creamy risotto cake combined with baby spinach, zucchini, leek and feta. Accompanied by a refreshing red and green cabbage slaw.

Salt & Pepper Squid

Golden tender squid tossed and coated in our unique blend of salt, pepper and herb seasoning, accompanied by a refreshing medley of garden greens and a tangy aioli.

Chick pea and Vegetable Fritters (V, GF)

Combination of besan (chick pea), grated potato and garden vegetables, seasoned with a light, but tangy Moroccan spice mix and pan sautéed to create a crispy and smooth fritter. Served on a bed of rich herbed tomato salsa.

Beetroot Salad with Pappadams (V)

Succulent chunks of beetroot, drizzled in a honey and butter reduction, roasted till tender and allowed to cool. Presented with crumbled goat's cheese, whole chick peas and rocket and tossed in a light vinaigrette dressing. Served with crisp caraway pappadams.

Shared Antipasto Platter (GF)

Platter of chargrilled eggplant and capsicum, stuffed olives, vine leaves, Greek feta, Hungarian salami, prosciutto, smoked and cured leg ham and roasted turkey. (serves 5)

GF – Gluten Free V – Vegetarian VG – Vegan



Main Course

Dijon Crusted Roast Sirloin (GF)

250-300-gram Sirloin Steak Fillet, coated with a generous Dijon paste served with a Rosemary Jus, roast potatoes and seasonal greens.

Slow roasted Herb Chicken Breast (GF)

Chicken Breast marinated in fresh herbs and served with sautéed seasonal green vegetable medley and a lemon butter reduction.

Pork Belly Roast

Baked to perfection Pork Belly served with pan seared fennel and a Horseradish infused sauce.

Crispy Barramundi fillets (GF)

Oven baked Barramundi fillets tossed in a lemon herb spice medley and served with baby Bok Choy and broccoli in a seasoned sesame infused sauce. Topped with a refreshing citrus salsa.

Atlantic Salmon Fillet (GF)

Pan seared Atlantic Salmon served on a bed of pan tossed seasonal vegetables, roasted potatoes and garden salad.

Confit of Duck Breast (GF)

Succulent duck breast pan seared and then slowly baked. Served with a creamy mash, baby bok choy and an apricot and ginger glaze.

Marinated Lamb Shanks (GF)

Slow cooked lamb shanks marinated in a herb and olive oil mix, topped with tomato sauce, vegetable mire-poix and chefs spice medley. Served on a bed of creamy mash.

Beetroot Steak (V, VG, GF)

A thick Beetroot slice, marinated in a honey mustard sauce, pan fried to create a crisp external glaze and then slow baked. Served on a bed of parsley puree and accompanied by a cassoulet of mildly spiced cannellini beans and lentils.

Please note that during main course, each table will receive a side of baked potatoes and garden salad.



Desserts

Sticky Date Pudding

A light and fluffy date cake smothered in warm butterscotch sauce and served with vanilla bean ice cream.

Apple and Berry Crumble

A mixture of apple, blueberry and raspberry filling topped with a crispy buttery crumble. Served with vanilla bean ice cream.

Baked Pavlova

House made individual meringues served with baileys infused whipped cream & topped with fresh seasonal fruit.

Rum & Vanilla Bean Panna Cotta

A traditional cold set cream based dessert infused with vanilla and rum and served with coffee anglaise and cream.

Tiramisu

An Italian coffee dessert consisting of layers of espresso soaked lady fingers, creamy marscarpone cheese and rich cocoa.

Bread & Butter Pudding

Made the traditional way by layering slices of bread, sultanas and raisins and then pouring over a house made rich egg custard. Oven baked until light and fluffy and served with whipped cream.

Apple Strudel

Mixture of baked apples, sultanas, cinnamon and nutmeg placed in a multi layered filo pastry roll and baked until golden brown. Served with dollop of crème anglaise and drizzled with icing sugar.

Crème Brulee

Single serve ramekins filled with a rich vanilla custard and topped with a layer of flame hardened caramel. Served with a dollop of cream.

Cheese Platter (serves 10)

A variety of three cheeses (Camembert/Brie, Blue Vein and Aged Cheddar), dried and fresh fruit and a selection of crackers.



Optional Platters

Prawn Platter (GF) serves 5

Fresh tiger prawns on a bed of lettuce served with a tangy home made dressing and lemon and lime wedges.
(Additional \$85.00 per platter)

Seafood Platter (GF) serves 5

A selection of fresh seafood including king prawns, oysters, scallops and smoked salmon served with home made dipping sauces and lemon wedges. (Additional \$95.00 per platter)



Weddings

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Corporate & Special Events

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