



## **Austral Phoenix Volleyball Club**

### **40th Birthday Gala Dinner**

19th October 2013

Dom Polski Centre, 232 Angas St Adelaide

#### **Menu**

##### **Entree**

*"Three beautiful apples hanging off one branch"*

Chilli & garlic spiced prawns with mango & papaya salsa

Terrine of roasted Mediterranean vegetables & goat cheese with fig vinocotto

Marinated chicken breast with lime & coriander on avocado guacamole

##### **Main**

*"Two to Tango"*

Grilled tenderloin fillet steak with orange and shiraz sauce, chive mash, thyme broccolini, honey Dutch carrots, caramelised shallots and parsnips

Barossa free range Chicken Kiev pocketed with roasted garlic butter, wrapped with pancetta on saffron risotto, snow peas, caramelised beetroot and baby carrots with porcini jus

##### **Dessert**

*"Three sweet little plums"*

Lemon meringue pie served with wild berry coulis

Belgium chocolate muntries pudding served with ganache

Fresh fruit salad in moscato

Catering by Bogdan Gomulka from Food Gallery Catering  
[food.gallery.catering@gmail.com](mailto:food.gallery.catering@gmail.com)

