



FRIDAY NIGHT MENU

**Complete four-course Shabbat Dinner that can be tailored
to your tastes
– be they modern or traditional**

*Your table will be set with Shabbat candelabras, Kiddush
goblets, Challah board
and full silver service*

**From \$75.00 +GST per person
Kids 5-11years \$45.00+GST (Special Kids Menu)
Kids 3-5 \$25.00+GST**



On the table

Kiddush wine
Grape Juice
Two large Challahs
Bulkeh per person
Iced Water
Two types of Soft Drinks
Three Dips (Choice of Hummus, Tehina, Babaganouj,
Matbucha, Avocado)



Entrée

*Traditional or Modern with a vegetarian option
Please choose one from below*

Salmon Cutlets on a bed of salad greens with cherry tomatoes,
sliced mango and cucumber slices dressed with a tangy
dressing and topped with crispy fried leeks

Blue-Eye Fillets on a bed of salad greens with cherry tomatoes,
sliced mango and cucumber slices dressed with a tangy
dressing and topped with crispy fried leeks

Traditional Fish Entrée with Gefilteh fish, fried fish balls, fried
fish goujons, smoked salmon rosette on a bed of greens and
salad vegetables

Vegetarian Option

Please choose one from below

Vegetarian Swag - tangy julienne vegetables in a fillo-pastry
swag served on a tomato concasse

Avocado Salad – Avocado fanned over a bed of salad green
with tomato, cucumber and red onion served with tangy
dressing



Soup

Please choose one from below

Traditional Chicken soup served with egg-lokshen and knaidlach

Pumpkin Soup

Potato & Leek Soup

Minestrone Soup

Vegetable Soup

French Onion Soup served with croutons

Main

All our mains include two salads served on the table

All options are served with roast sweet potato and pumpkin and green beans tossed in garlic

Please choose one from below

Chicken Roulade – rolled chicken steak filled with potato and mushroom or spinach and pine nuts

Cajun Chicken Steak – marinated and grilled in cajun five spices

Citrus Chicken – grilled chicken marinated in with zesty citrus and topped with a caramelised orange dipped in coconut

Veal Bola – Tender slices of roasted veal marinated in a red wine sauce

Veal Cutlet – Tender veal on the bone served with a rich mushroom sauce

Scotch Fillet – Tender fillet marinated in wine and served with mushroom or pepper sauce

Vegeterian Options

Singapore Noodles

Tofu & Vegetarian Noodles

Dessert

Please choose one from below

Chocolate Pudding steamed and served with ice cream and drizzled with berry coulis and fresh strawberry

Sticky Date Pudding steamed and served with ice-cream and drizzled with berry coulis and fresh strawberry

Mixed Berries served in a glass with zambaglione sauce and ice-cream and topped with a crisp wafer

Mango Paradise layered ice-cream and sorbet drizzled with berry coulis and garnished with strawberry

Trio Ice Cream – Three flavours of ice-cream served with berry coulis and strawberry

Hot Apple Rhubarb Crumble served with ice-cream

Followed by a selection of teas and brewed coffee

For more photos of a Shabbat Dinner click [here](#)

To book your Shabbat Dinner call 9526 3865