



**SHABBAT FRIDAY NIGHT  
DINNER MENU 2020**

**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**

**On the table**

- Kiddush wine
- Grape Juice
- Two large Challahs
- Bulkeh per person
- Iced Water
- Two types of Soft Drinks

**EXTRA:** 3 Dips (Choice of Hummus, Tehina, Babaganouj, Matbucha, Egg dip Avocado)

**Kids menu:**

**Entrée:** Potato Bourekas OR Vegetable Spring rolls

**Soup:** Chicken soup – Lokshen & Kneidelach

**Main:** Chicken goujons & potato wedges/ roast veggies

**Dessert:** Ice cream

**Entrée** Please choose one from below \*\* Popular \*\*

\*\* Teriyaki Salmon Fillet on a bed of Asian slaw topped with crispy potato curls drizzled in tangy dressing

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

Blue-Eye Fillets on a bed of salad greens with cherry tomatoes, cucumber slices drizzled in a tangy and topped with crispy fried leeks

Vegetarian Option Please choose one from below

Vegetarian Swag – stir-fried 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** - Traditional Chicken soup served with lokshen and knaidlach

Vegetarian Soup: Vegetable Soup

**Main** - Please note alternate main is an extra \$5pp

Please choose one from below \*\* Popular\*\*

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

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

**\*\*Cajun Chicken Steak** – marinated and grilled in cajun five spices

**\*\*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

**MAIN ACCOMPANIMENTS: Please choose 3**

Roasted seasonal vegetables

Grilled zucchini & onion

Sweet potato & pumpkin mash

Hot potato mash

Sweet red cabbage ragout

Green beans tossed in garlic

Moroccan Couscous

Boulogaise potatoes

Roasted baby potatoes in garlic & herbs

Snow peas

Roasted fennel - seasonal

Vegetarian Options please choose 1

Singapore Noodles Tofu & Vegetarian Noodles

**SALADS:** Two salads Please choose 2:- Garden Salad - Summer Salad - Broccoli Salad – Coleslaw Salad – Rockstraw salad

**Dessert** Please choose one from below

Chocolate Pudding steamed and served with ice cream with berry coulis

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

Mixed Berries Eton - layered with cream and crumble served in a parfait glass

Lemon curd tart – with creamy ice cream

Passionfruit curd tart – with creamy ice cream

Mango Eton - layered with cream and crumble served in a parfait glass

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

**COST:**

**3 COURSE MEAL** Inclusive of – Soup – 1 Main option (chicken only option) – 2 alternate Dessert options \$85 + GST pp

**4 COURSE MEAL** Inclusive of – 1 Entrée & 3 DIPS – Soup – 1 Main options (chicken) – 2 alternate Dessert options \$95 + GST pp

**4 COURSE MEAL** Inclusive of – 1 Entrée & 3 dips – Soup – 2 Main options served alternately (chicken & meat) & 2 alternate Dessert options \$100 + GST pp

**\*\* Please note** Friday night dinners are only available for groups of 25+ adults. Numbers under 25 adults will be charged at the minimum 25 adults.

**WINES:** From \$32 per bottle

**OPTIONAL EXTRAS:**

**COCKTAILS** – Beverages only \$18.5 + GST pp

**COCKTAILS** - \$21.5 + GST pp

**CENTREPIECES: NEW\*** We now have available a candles package – inclusive of floating candles, tealights, pillar candles – This package gives a beautiful glow to the room – really enhances the atmosphere. Client to provide flower arrangements.

**DEPOSIT:** Please note in order to secure the booking, a deposit of \$500 is required. Balance payable 72 hours prior to the event – the numbers given at this time is the minimum charge for.

**ALLERGIES:** Kimberley Gardens endeavors to accommodate for those with allergies or intolerances, however Kimberley Gardens does not guarantee allergen free meals and do not take any responsibility for people with food allergies or intolerances. It is Kimberley Gardens house policy that we do not cater for guests that are anaphylactic. This is due to potential trace allergens in the working environment and supplied ingredients

For more photos of a Shabbat Dinner visit [www.kimberelygardens.com.au](http://www.kimberelygardens.com.au)

Or call 95263865