



To celebrate SSS is holding a 60th Anniversary Dinner so come along and join in the festivities for this milestone on the:

> 17th October 2014 at 7.30pm REDCOW PENRITH 9 Station Street Penrith 2750

Bookings are essential as places are limited RSVP: by 30th September 2014 To Justin Wilkinson Ph: 0469 774 125 Email: justnettled@gmail.com

REDCOW



There will be a \$10.00 p/p entry fee payable at the door to SSS. Meals and drinks payable to the REDCOW directly where we will enjoy a sit-down al-la-carte menu (see back of this flyer) you can choose what you want to eat, to suit your own budget and dietary requirements.

MENU

Breads: Garlic bread & Cheesy garlic bread.

Entrée:

Chicken & Mushroom Filo Parcel

Served with a spring garden salad

King Prawn Cocktail

Fresh king prawns served on a bed of iceberg With lemon & homemade sauce

Fettuccini Carbonara

Fettuccini pasta tossed through a traditional creamy Bacon & mushroom sauced topped with Parmesan cheese

San Choy Bow

Traditional Asian pork mince mixed with special Herbs & mushrooms served in a iceberg cup

Mains

Grain Fed Scotch Fillet

300gm Scotch fillet cooked medium & served on a bed Of potato mash with seasoned greens & red wine jus.

Grilled Barramundi Fillet

Served with a light lemon & herb butter sauce with Seasoned oven roasted potatoes & greens

Grilled Marinated Chicken Breast

Topped with a tomato and basil salsa and served with Oven roasted potato & mixed leaf salad

Spinach & Sun-dried Tomato Quiche

Served with a parmesan & rocket salad drizzled with A balsamic glaze.

Other options are available for any dietary requirements such as vegetarians or vegans. Please advise of dietary requirements when RSVPing



Desserts: Classic Mud Cake

Served with hot lava sauce

Lemon Meringue Pie

Served with fresh cream

Sticky Date Pudding

Served with butterscotch sauce

Assorted Trio of Sorbet

Prices:

2 course	\$21.00
2 course plus bread	\$23.50
3 course	\$27.00
3 course plus breads	\$29.00