



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