

KILLARNEY HEIGHTS PROBUS CLUB DAY OUTING

Lunch at the Ambassador Training Restaurant West Ryde TAFE Campus

Friday 9th November 2018

We return to familiar territory for this outing to have lunch at The Ambassador Training Restaurant at the West Ryde TAFE Campus, Building A, Level 4, 250 Blaxland Road, West Ryde. For those who do not know, the lunch is put on by the Cooking School at Ryde TAFE as part of its course.

The food and service is of a high quality and all those who have attended in the past have thoroughly enjoyed themselves.

You have to arrange your own transport there and the meal commences at 12 midday. In order to encourage as many people as possible to attend, I have put on the attachment below, whether people are willing, or need, to car pool.

The cost is \$30 per person, payable by 31st October, and includes drinks. The cancellation policy is if notice is given more than 14 days before the event then a full amount will be refunded and \$15 (50%) will be refundable if notice is given between 2-14 days prior to the event.

We will meet at the restaurant at 11.50am and dress is smart casual. The booking is limited to 30 people.

Please see the menu attached.

For: **Friday 9th November 2018** Day Outing: **TAFE Lunch**

Booking for: Name _____ Number of people: _____

Number of car seats available to "car pool"

Number of car pool seats required to be able to attend

Method of payment EFT/Cash

Any queries, please phone Nick Gill 9451 3927 or Mobile 0413 363 961



Le Cordon Bleu



RESTAURANT MENU 2

Canapé

Provencale tartlet w/ seared Tuna

basil foam

Entrée

Zucchini flowers w/ Goat's curd

tempura batter, orange & beetroot salsa

or

Pan fried Prawns w/ lime & chermoula

sweet corn puree w/ micro herbs

Mains

Roasted Berkshire pork loin

w/ polenta chips, kale, apple chutney & brandy jus

or

Chargrilled Fish of the Day w/ Salsa Verde

crushed olive potatoes, roasted vine ripened truss tomatoes

Dessert

Brioche and Butter pudding

raspberry coulis and vanilla bean ice cream

or

Assiette of Chocolate

white chocolate bavaroise; chocolate ginger truffle tart;

chocolate marquise; citrus & tarragon salad

or

Local and imported Cheese

homemade bread & fig compote