

# Menu Selections

## Cold entrée options

(Minimum 20 persons)

Assiette of Macquarie ocean trout <i>Hot smoked, cold smoked, Gravalax</i>	\$17.00
Tian of Tasmanian smoked salmon <i>accompanied by cucumber &amp; yoghurt jelly</i>	\$18.00
Taste of Tasmania plate <i>Including.....</i> <i>Huon mushroom salad</i> <i>Woody Island oyster with watermelon salsa</i> <i>Cured local scallop</i> <i>Smoked chicken breast pomegranate salad</i>	\$20.00
Marinated duck breast <i>served with local orange, plum, fresh coriander and Asian greens</i>	\$18.50
Steamed Tiger prawns <i>with light melon mint salad &amp; chilli yoghurt dressing</i>	\$17.50
Warm roasted pumpkin tartlet <i>presented with rocket &amp; pine nut and Heritage blue cheese dressing (V)</i>	\$15.00
Smoked local chicken breast <i>served with a delicate mango &amp; basil salsa</i>	\$17.00
Star Anise infused fillet of pork <i>with three mushrooms, crispy noodles and plum &amp; orange emulsion</i>	\$18.00
Salad of crab and lobster <i>on avocado and Crème Fraiche Mousse</i>	\$24.00
Lemon grass and lime crusted beef fillet <i>served aside an apple and coconut salad</i>	\$18.00

(V) = vegetarian

# Menu Selections

## Hot entrée options

(Minimum 20 persons)

Preserved Lemon & Herb Risotto <i>served with Asparagus and crushed tomato compote (V)</i>	\$15.00
Baked Huon Mushroom Tartlet <i>served with seared local quail breast and red wine herb butter</i>	\$22.00
Seared Local Lamb Fillet <i>with warm Mediterranean salad with Feta crumbles &amp; fine herbs</i>	\$18.00
Pumpkin Mezzaluna Pasta <i>with Pyengana cheddar Roasted Sunflower Seeds (V)</i>	\$15.00
Tempura Tiger Prawns <i>accompanied by warm Asian greens and Miso broth</i>	\$18.00
Seared Local Ocean Trout <i>served on smashed peas with a crispy Prosciutto and red wine glaze</i>	\$17.50
Thai Style Fish Cakes <i>with bean shoot &amp; coriander salad and coconut curry dressing</i>	\$16.00
Roasted Roma Tomato Soup <i>with sour cream, seared Chorizo and scallop of tomatoes</i>	\$12.00
Roasted Sweet Potato & Carrot Soup <i>accompanied by Parsnip chips (V)</i>	\$11.00
Tasmanian Seafood Chowder <i>with Dill Pesto oil</i>	\$12.50

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# Menu Selections

## Main course selection

(Minimum 20 persons)

Macadamia and rocket pesto crusted chicken breast <i>accompanied by Duchess potato, sautéed leek and Verjuice butter</i>	\$26.50
Curry spiced breast of chicken <i>with sweet potato risotto, Bok Choy and Tomato curry leaf sauce</i>	\$26.50
Local Seasonal fish <i>marinated in honey and soy, atop coconut rice served with crispy shallot glazed broccolini accompanied by spring onion and coriander relish</i>	\$29.50
Grilled West Coast ocean trout <i>served on Wasabi potato galette with Pencil leek and red wine Beurre Blanc</i>	\$28.50
Blackened seared local salmon <i>sweet potato mash, sautéed Snow peas and Cherry tomato confit</i>	\$30.00
Tasmanian native pepper spiced beef tenderloin <i>accompanied by roasted Pommes Chateau, golden cauliflower bake and Port jus</i>	\$37.50
Grilled Wilderness beef fillet <i>served with seeded mustard rosti, carrot puree and a specially prepared sauce of local mushrooms</i>	\$37.50
Roasted pork scotch fillet <i>served with bubble and squeak, and a pea ragout pan jus</i>	\$28.00
Sichuan pepper spiced roasted duck breast <i>with Puy lentils, accompanied by baby Bok Choy and Star Anise jus</i>	\$32.00
Grilled Lamb Loin wrapped in prosciutto <i>with vanilla and parsnip mash, flavoursome caponata vegetables and Balsamic glaze</i>	\$36.50
Roasted Mediterranean Vegetable tart <i>placed on herb Mash, with wild rocket salad and drizzled with Basil pesto oil</i>	\$26.50
Slowly braised Lamb Shank <i>served with herb mash and oven roasted local root vegetables</i>	\$30.00
Oven baked vegetable gateau (V) <i>served with steamed Broccolini accompanied by spiced eggplant chutney (V)</i>	\$26.50
Baked pasta terrine (V) <i>with the delicate flavour of confit tomatoes and wilted spinach (V)</i>	\$26.50

(V) = vegetarian

# Menu Selections

## Dessert course selection

(Minimum 20 persons)

Praline parfait <i>with Galliano marinated pineapple</i>	\$12.50
Tiramisu <i>served with apricot compote and coffee Anglaise</i>	\$12.00
Natural yoghurt and Blue Gum honey Pannacotta <i>accompanied by Mango salsa</i>	\$12.00
Vanilla bean Brulee <i>accompanied by dried local blue berry compote</i>	\$12.00
Black sticky rice pudding <i>with coconut and lime ice cream</i>	\$12.00
Liquorice ice cream <i>infused with a Meringue chard and raspberry coulis</i>	\$12.50
Warm chocolate mud cake pudding <i>enhanced by double cream, and vanilla Anglaise</i>	\$12.50
Steamed apple pudding <i>with Cider syrup and mascarpone cream</i>	\$12.00
Tasmanian Brie <i>served with black currant jelly, fresh locally grown grapes and nuts and selected crisp breads</i>	\$15.50
Seasonal fruit salad <i>accompanied by a local berry sorbet</i>	\$12.00
Dessert sampler <i>Coffee semi freddo</i> <i>Bitter sweet chocolate tartlet</i> <i>Dried raspberry Brulee</i>	\$20.00
Freshly brewed tea, coffee & chocolates	\$ 6.00

Minimum menu price \$55.00 per person

Alternate drop incurs a \$5.00 per person charge

Two selections per course