

Plated Menus

All plated menus are inclusive of freshly baked bread rolls, freshly brewed coffee and a selection of tea and chocolates

Two Course Set Menu – Entrée, Main OR Main, Dessert Taste Plate	\$45.00 per person
Two Course Alternate Menu – Entrée, Main OR Main, Dessert Taste Plate	\$52.00 per person
Three Course Set Menu – Entrée, Main, Dessert Taste Plate	\$58.00 per person
Three Course Alternate Menu – Entrée, Main, Dessert Taste Plate	\$65.00 per person
Choice Menu – prices available on request	

*Set Menus include one (1) option for each course

**Alternate Menus include two (2) options for each course, served as an alternate drop

Entrée Selection

- Scallop rice paper rolls, vermicelli noodles, sweet chilli, lime
- Salmon mousse encased in smoked salmon with cornichon, parsley, shallot and fried caper salad
- Trout and scallop , avocado mousse, bloody mary gel, radish and cucumber spaghetti, sherry infused cocktail sauce, lemon balm
- Pork rillettes apple and fennel salad, sourdough
- Beef carpaccio, beetroot, ash rolled goats cheese, fried capers, extra virgin olive oil
- Smoked lamb, olives, cherry tomato, basil, olive oil, crouton
- Quail herb marinated, polenta disk, corn puree, fried parsley
- Chicken parfait, blackcurrant gel, watercress, pistachio and pear salad
- Duck spring rolls, cabbage, carrot, hoisin dipping sauce
- Roast pumpkin soup with feta and coriander pesto
- Sweet corn and chicken soup with spring onion and fried shallot
- Cream of cauliflower soup with crumbled blue cheese, pepper berry and pancetta
- Seafood chowder with prawn, fish and scallop
- Spiced baby beetroot, rocket, west haven ash rolled goat's cheese, pepper berry dressing
- King Island cheddar soufflé with cherry tomato, walnut and parsley
- Bruschetta ciabatta slices, broad bean and smoked paprika

Main Selection

- Salmon, roasted fennel, red onion, confit potatoes, saffron aioli
- Trevalla, cauliflower puree, broad beans, roasted tomato, lemon butter sauce
- Gremolata crusted fish, grilled capsicum, zucchini, sweet potato, fresh herbs, horseradish veloute
- Ocean trout, warm potato, kalamata olive, cherry tomato, green bean salad, extra virgin olive oil
- Twist on chicken cordon bleu, wrapped in ham, swiss cheese and ham filling, tomato and bread salad, basil pesto
- Chicken roulade, wrapped in prosciutto, sage filling, saladiase potato, green beans finished with béarnaise
- Chicken maryland, potato and pumpkin pave, spinach, thyme jus
- Chicken breast, creamy polenta, peas and pancetta, sparkling lemon sauce, pinenut agresto
- Twist on beef bourguignon, 220g eye fillet, shallot, mushroom and bacon lardon ragu, red wine sauce, pastry disc
- Beef fillet potato and red onion rosti with garlic sauce and baby rocket
- Scotch fillet bacon and potato terrine, broccolini, green beans, creamy pepper sauce
- Chargrilled beef fillet spiced baby beetroot, swiss brown mushroom, sarladaise potato, cassis jus, béarnaise
- Duck confit pumpkin fondant, puree, caramelised onion, duck jus
- Wallaby, mushroom pithivier, cauliflower puree, swiss brown cap, porcini béarnaise
- Smoked venison back strap, gnocchi, chorizo, caramelised onion, green beans, red wine jus
- Slow roasted lamb shoulder, double cutlet, potato and goats cheese crumbed croquette
- Best end of lamb roulade, cannellini beans, garlic, onion, peas, rosemary sauce
- Lamb shank broad bean, asparagus, potato, basil broth, pesto
- Pork cutlet, rich tomato cassoulet
- 12hr cooked pork belly, cauliflower puree, blue cheese crumble, macerated prunes and apple
- Gnocchi with mushroom, spinach, parmesan
- Polenta, roasted tomatoes, fresh basil, balsamic reduction, buffalo mozzarella
- Lentil pie, celeriac and potato top, baby vegetables

Dessert

We know how hard it is to pick a dessert so pick 3 to create an individual taste plate:

- Chocolate marquis, berry coulis
- White chocolate mousse, meringue shards
- Chocolate délice, dark chocolate cream
- Espresso panna cotta, coffee crumb
- Caramel and coffee cheesecake, choc coated coffee bean
- Coffee fudge, chocolate sauce
- Strawberry tart, meringue top
- Raspberry brulee
- Blackberry jelly, mixed berry cream
- Lemon curd tart
- Orange blossom brulee
- Citrus jelly, citrus salad, lime cream
- Honey and almond panna cotta, toasted almond crumble
- Hazelnut and white chocolate mousse, sable, praline
- Pistachio and apple cake, apple relish

Or swap dessert for a

Tasmanian Cheese Plate

- Selection of Tasmanian cheese, quince paste, pear and crackers

Set 2 Course – 1 x Entrée / 1 x Main or 1 x Main / 3 x Dessert Taste Plate

Set 3 Course – 1 x Entrée / 1 x Main / 3 x Dessert Taste Plate

Alternate 2 Course – 2 x Entrée / 2 x Main or 2 x Main / 3 x Dessert Taste Plate

Alternate 3 Course – 2 x Entrée / 2 x Main / 3 x Dessert Taste Plate

Minimum numbers of 30pax apply for plated menus