



Set Menu

Standard Menu

All mains are served with a side of salad & vegetables

Entrée

Potato & leek soup served with garlic Turkish bread

Creamy pumpkin soup served with garlic Turkish bread

Salt & pepper calamari with tomato roquette salad & lime aioli

Cajun chicken medallions with roasted vegetable cous cous & mint yoghurt

Spicy Moroccan Lamb meatballs served with sugo topped with roquette & parmesan

Main

300gm Black angus scotch cooked to medium served with house cut chips & mushroom gravy

Pan fried Tasmanian salmon with roasted garlic chats topped with creamy dill & chive sauce

Roasted chicken breast stuffed with chorizo & bocconcini served with sweet potato & pesto cream

Roast lamb with roasted potato & pumpkin topped with gravy & served with mint jelly

Dessert

Sticky date pudding served with vanilla bean ice cream & fresh strawberries

Chocolate mud cake topped with white chocolate sauce served with vanilla bean ice

cream Tiramisu served with Chantilly cream & fresh strawberries

Individual pavlova served with berry coulis & Chantilly cream





Set Menu

Premium Menu

All mains are served with a side of salad & vegetables

Entrée

Chicken & sweet corn soup served with toasted garlic Turkish bread

Field mushrooms stuffed with basil pesto & goats cheese filling 1/2doz natural

pacific oysters

Marinated lamb fillets served on a fat touché salad topped with mint yoghurt

Main

500gm Grain fed rib eye with chefs special spice rub cooked to medium served with house cut chips & creamy mushroom sauce

Basil & pesto ocean trout served with roasted garlic chats

with sweet potato & creamy garlic sauce

Roast Chicken breast wrapped in bacon, stuffed with goats cheese, semi dried tomato & spinach served Turkey with roast potato & pumpkin topped with gravy & served with cranberry

Dessert

Baked lemon cream cheese cake served with vanilla bean ice cream & berry coulis Pana

Cotta served with passionfruit coulis & Chantilly cream

Profiteroles filled with cream patisserie topped with chocolate sauce Triple

Chocolate Mousse Cake served with berry coulis & Chantilly cream



Platter Menu

Additional Items For Set Menu

(Served on arrival or served to table - serves up to 10 guests)

Cold selections:

Selection of house-made dips with marinated olives and toasted Turkish bread

Antipasto with a selection of cured meats, cheese, baby octopus, crisp breads and roasted Mediterranean vegetables

Hot Selections:

Arancini with hard rind cheese, zucchini & pea with chilli tomato sugo

Gourmet pies, selection on beef burgundy, Lamb & rosemary & Chicken & mushroom

Chicken skewers with choice of tandoori, satay or yakakori

House made sausage rolls with tomato sauce

Nori hand rolls with selection of California, tuna, teriyaki or vegetarian

Beer battered barramundi bites with fresh lemon tartare

Asian platter with Dim Sims, vegetable spring rolls & shrimp wontons

House made meatballs with chilli tomato sugo

Assorted vegetarian quiches; mushroom & spinach, pumpkin & fetta & roasted vegetable

Premium platters :

King prawns with cocktail sauce & fresh lemon

Tasmanian oysters selection of red wine vinegar, Kilpatrick & natural (30 pieces per platter)

Lemon pepper calamari with sweet chilli aioli

Baby Wagyu beef burgers with cheese lettuce & roasted capsicum

Dessert Platters:

Cheese platter, selection of vintage cheeses with dried fruits & assorted crackers

Chefs selection of petit fours

Chefs selection of fresh seasonal fruit

