

PLATED SET MENU



| ENTREÉ

- Cape Grim beef pastrami, potato, pickle, mustard, rye and watercress (DF)(NF)
- Huon smoked salmon with avocado salsa, pickled fennel and citrus beetroot dust (GF)(EF)(NF)(DF)
- Tasmanian trio of salmon – Poltergeist gin cured, house hot smoked rilletes and Woodbridge cold smoked with lemon curd and soft herbs (GF)(NF)
- House meat plate - Tea smoked duck, beef pastrami and cider marinated quail breast with an apple and single malt gel, pickled cauliflower and walnut crumb (DF)(GF)(EF)
- Lemon and sumac marinated chicken served with chickpea, roast capsicum and carrot salad and orange blossom, honey and labneh dressing (GF)(EF)(NF)
- Twice cooked pork belly with a grain, carrot and pepita salad and pear relish (DF)(EF)
- Seafood plate – Ceviche scallops, pickled octopus and gin cured blue eye with kipfler potato, corn cream, pickled seaweed and pickled baby carrot (GF)(EF)(NF)(DF)
- Smoked duck breast served with cabbage, beetroot and cherries (GF)(EF)(NF)(DF)
- Gin cured salmon, tonic gel, brioche and mustard (NF)
- Confit pork belly, textures of garden peas and seasonal vegetables (GF)(EF)(NF)(DF)
- House hot smoked salmon, beetroot cured king fish and scallop ceviche (GF)(EF)(NF)(DF)

| VEGETARIAN OPTIONS

Please select one of the following to cater for your delegate requirements

- Seasonal heirloom baby vegetables and herbs dressed with cream of cauliflower and rhubarb sauce (VG)(GF)(NF)
- Pickled heirloom vegetables, goats cheese panna cotta and toasted hazelnuts (V)(GF)(EF)

| BREAD AND DIPS

As an additional touch why not provide your guests with a selection of bread and dips to the table on arrival?

Set in the middle of the table a selection of organic sourdough, toasted olive focaccia and flat bread with dips comprising of roasted carrot and maple dip, harissa spiced hummus dip and pea and roasted fennel dip. Can be added for an additional charge when served with the two or three course plated menu options.

*** Please see dietary advisory page attached – this will assist you with all dietary selections* ***

PLATED SET MENU



| MAIN

- Confit chicken, miso pumpkin puree, broccolini and candied bacon (GF)(EF)(NF)
- Spiced yoghurt chicken, baked rice, glazed eggplant and zucchini pickle (GF)(EF)(NF)
- Roasted chicken roulade with Paris mash, sweet corn, pancetta and greens (GF)(EF)(NF)
- Chicken with Boks bacon, crushed new season potatoes, peas and leek (GF)(EF)(NF)
- Braised beef brisket with kale hash, pumpkin and a sticky orange and balsamic jus (GF)(NF)
- Roasted fillet of beef with potato pave, mushroom puree and baby carrots (GF)(EF)(NF)
- Pan seared local fish with olive oil mash, caponata and lemon and basil crumb (DF)(EF)
- Dill and mustard baked salmon, new season potatoes, watercress and spinach cream (GF)(EF)(NF)
- Soy and ginger glazed salmon with sesame rice and Asian greens (DF)(EF)(NF)
- Harissa marinated lamb rump with freekeh pilaf, pumpkin and charred greens (DF)(GF)(EF)(NF)
- Roast lamb rump with sweet potato fondant, pea puree and prosciutto crisp (GF)(EF)(NF)
- Market white fish with potato and petit pois a la Française (GF)(EF)(NF)
- Maple glazed pork belly with spiced carrot puree, wild rice, and cavolo nero (DF)(GF)(EF)(NF)
- Braised lamb shoulder with confit garlic potato, wilted greens and jus with an anchovy and rosemary sourdough crumb (EF)(NF)
- Roasted eye fillet, colcannon with onions and jus (GF)(EF)(NF)

| VEGETARIAN OPTIONS

Please select one of the following to cater for your delegate requirements

- White polenta with roast cauliflower, grilled zucchini, green olives and tomato (VG)(GF)(NF)
- Braised eggplant with sesame rice and Asian greens (VG)

| SIDE DISHES

- Italian salad with cherry tomatoes and fresh apple cider dressing (VG)(GF)(NF)
- Rocket and pear salad with shaved Heidi gruyere (V)(GF)(EF)(NF)
- Seasonal panache of vegetables (VG)(GF)(NF)
- Roasted pumpkin and sweet potatoes dressed with gremolata (VG)(GF)(NF)
- Garlic and thyme sauteed mushrooms (VG)(GF)(NF)
- Herb tossed roasted chat potatoes (VG)(GF)(NF)

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PLATED SET MENU



| DESSERT

- Blackberry parfait topped almond sponge, with an almond meringue (V)(GF)
- Bay leaf panna cotta with a raspberry jelly and hazelnut tuile (V)(GF)
- Flourless chocolate, whisky and walnut cake with whisky gel, salted walnut caramel and poached pear (V)(GF)
- Pavlova with mascarpone cream, custard, strawberries, rhubarb sauce (V)(GF)(NF)
- Cherry set cheesecake on red velvet sponge, Tasmanian white wine poached cherries and meringue (V)(GF)(NF)
- Sticky ginger cake, date caramel and double cream (V)(NF)
- Triple decker of chocolate pepper berry mousse, chocolate raspberry mousse and chocolate sponge (V)
- Apple and almond tart, with spiced blueberries with vanilla custard (V)

| VEGAN AND DIETARY OPTIONS

Please select one of the following to cater for your delegate requirements

- Sticky ginger cake, with date caramel and vegan cream (VG)(GF)(NF)
- Pavlova with vegan cream, strawberries and rhubarb sauce (VG)(GF)(NF)
- Chocolate cake ganache with dark chocolate served with poached pear and vegan cream (VG)(GF)(NF)

All set menus include freshly brewed tea, coffee and after dinner mints and served with fresh bread and butter

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