PLATED SET MENU

ENTRÉE

- Scorched cured Tasmanian salmon (A), wakame and citrus salad (DF)(GF)(EF)(NF)
- Scottsdale pork belly, sticky palm sugar and chilli caramel, Asian slaw (DF)(EF)
- Lamb kofta with date labneh, pistachios and puffed grains (EF)(GF)
- Hot smoked lamb fillet, coffee cured duck breast, Cape Grim beef pastrami with condiments and bread (EF)(DF)(NF)
- Smoked chicken breast, tabbouleh, flat bread and tahini dressing (DF)(EF)
- Scallop ceviche (M), smoked fish (A) remoulade, and Tasmanian gin cured blue eye (A) served with house baked focaccia crisp (NF)
- Scottsdale pork belly, corn salsa and puffed grains (EF)(DF)
- Tasmanian trio of salmon (A) - Poltergeist gin cured, rillettes of hot smoked and Woodbridge cold smoked with yuzu and thyme curd, crisp bread and micro herbs (NF)
- Roasted quail, charred leek puree, pomegranate molasses, freekeh, almonds and green raisins (EF)
- Gin cured kingfish (A), labneh, pistachio, chilli and lavosh (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 smokey carrot and almond dip, beetroot, sumac and yoghurt dip, and roasted eggplant, tahini and green onion dip.

Additional cost per person when served with a three course plated menu.

GF Gluten Free · EF Egg Free · NF Nut Free · DF Dairy Free · VG Vegan · V Vegetarian

(A) - Australian (I) - Imported (M) - Mixed Origin

PLATED SET MENU

MAINS

- Cape Grim beef fillet, potato gratin, spinach, jus (GF)(EF)(NF) *
- Crispy skin salmon (A), miso cream, rice cake and greens (GF)(EF)(NF)
- Roast chicken breast, romaine gnocchi, confit tomato and zucchini (NF)
- Herb crusted lamb shoulder, carrot puree, broccolini, jus (EF)(NF)(DF)
- Baked salmon (A), spinach cream, roasted parsnips and freekeh salad (NF)
- Slow braised Cape Grim beef blade, soft polenta, green beans and gremolata (GF)(NF)(EF)
- Confit chicken, Paris mash, steamed greens, and chicken jus (EF)(NF)
- Prosciutto baked chicken breast, fondant sweet potato, sauteed seasonal vegetables and jus (GF)(EF)(NF)(DF)
- Market white fish (A) pan fried with buttered cocktail potatoes, fumet cream and seasonal greens (EF)(NF) *
- Pork loin with pearl barley and root vegetable risotto with a seeded mustard cream (EF)(NF)
- Wild Clover lamb rump with green pea colcannon, Boks bacon and jus (EF)(NF)(GF)
- Herb crusted market fish (A), white beans, chorizo and red capsicum (EF)(NF)

***Additional cost per person surcharge is applicable for selected items.**

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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(A) - Australian (I) - Imported (M) - Mixed Origin

PLATED SET MENU

DESSERT

- Tangy citrus tart with sweet creme fraiche, peaches and blueberries (NF)(V)
- Nougat mousse cake with flavours of dark chocolate, Tasmanian honey and roasted hazelnuts (GF)
- Pavlova with marscapone cream, custard, strawberries and peach sauce (GF)(NF)(V)
- Chocolate and Earl Grey panna cotta, mulled blackberries and dark chocolate sponge (GF)(NF)
- Sticky ginger cake with poached pear, date caramel and double cream (NF)(V)
- Raspberries and cream parfait layered between almond meringue with a rhubarb sauce (GF)

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

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