

2010 ENTRÉE SELECTIONS

Asian Beef Salad Served with Lemongrass & Coconut Dressing

Tasmanian Salmon Nicoise Salad

Beef, Pumpkin & Mushroom Salad with Onion Jam

Roasted Vegetable Tartlet, Herb Salad & Walnut Vinaigrette

Classic Caesar Salad with Crispy Pancetta & Garlic Croutons, Shaved Parmesan & Quail Egg

Grilled Tiger Prawns, Mediterranean Potato Salad, Gazpacho sauce & red capsicum oil

Tiger Prawns on a Mango, Avocado, Tomato & Spanish Onion Salsa

Grilled Chicken with Indian Spices, Basmati Rice, Yoghurt & Chilli Dip

Sugar Cured Ocean Trout Stack with Mustard & Dill Mayonnaise

2010 MAIN COURSE SELECTION

Chicken Breast Wrapped in Prosciutto with tarragon & seeded mustard sauce

Served over a Parmesan Mash

Chicken Breast filled with Prawns & Avocado served with Hollandaise sauce & Thai Risotto

Chicken Breast Seasoned with Brie Cheese & Apple

Served over a Pumpkin & Sweet Potato Mash

Char grilled Scotch fillet of Beef with potato, rosemary & gruyere gratin, sautéed honey brown mushrooms & merlot jus

Pepper Crusted fillet of Beef with Béarnaise Sauce over a sweet potato Mash

Moroccan crusted Lamb fillets, Spicy Ratatouille served on a Cous Cous cake with a Rosemary Jus

Braised Flinders Island Lamb with Dutch Cream & Garlic Mousseline, Seasonal Vegetables & a Pinot Noir Jus

Blue eye Trevalla served with a lime & dill Hollandaise over a garlic & chive mash

Oven baked ocean Trout with Herb & Lemon Crust served over a Sweet potato Mash & aromatic vegetables



DESSERT

Lindt Chocolate layered Tart with vanilla bean cream & fresh strawberries

Lemon & Lime tart served with fresh Berries & Almond Praline

Vanilla Panna-Cotta served with fresh Berries & king island cream

Apple & Blueberry Strudel served with brandy custard

Tiramisu Served with Fresh Berries

Summer pudding served with a Passion fruit coulis & king island cream

TEA & COFFEE STATION

Choice of Two Entrée, Two Mains & Two Desserts (alternate Serve) \$65.00pp Inclusive of GST

Two Course Menu \$55.00pp Inclusive of GST

Please Note:

Prices are inclusive of GST. Please consult our Terms and Conditions for Booking and Confirmation arrangements. Vegetarian, gluten free and specific allergy requirements are happily accommodated with prior notice.

Quote is based on numbers in excess of 50 people. For numbers less than 50 we are happy to advise on possible room hire costs. Menu is alternative drop, for a *choice menu* please add \$5 per head.

Please note price does not include additional linen requirements for weddings.