



Our menus may be served **Shared Table Banquet**, where all of your selections are placed in the centre of each table for guests to help themselves or **Buffet Style** when the guests help themselves to a separate table.

Included in the menu is

- ✓ All crockery and Cutlery
- ✓ Buffet linen and tables
- ✓ Paper Napkins in your colour of choice
- ✓ All Chaffing dishes
- ✓ All serving cutlery

Our Service Style

For all our menus, we ensure that there will be plenty of food for your guests to have as much of each item as they please. We encourage guests to relax, take their time to have more of their favourite dishes. We will have staff assisting with service but we will let your guests help themselves

Menu One \$35.50 per person

Please select two main courses, two vegetables and three salads

Menu Two \$39.50 per person

Please select three main courses, three vegetables, four salads and two desserts

Menu Three \$46.50 per person

Please select four main courses, four vegetables, five salads and three desserts

Prices are based on a minimum of 50 guests. Prices for smaller groups are available on quotation. Wait staff are charged at \$40p/h ea w/d and \$45p/h ea Sat and Chefs are charged at \$45p/h ea w/d and \$50p/h ea Sat

For Table Banquet service add \$5pp

Main Courses

Beef Ragout

Diced beef steak and mushroom ragout in a rich red wine sauce with jasmine rice

Roast Pork

Sliced pork scotch with cracked pepper, roasted apple puree and crackling

Chicken Fricassee

Golden chicken pieces with leeks, thyme & bacon in a seeded mustard and white wine cream sauce

Coconut Thai fish

Trevally with lemon grass, coconut, lime, ginger and steamed rice

Roast leg of lamb

Tender slow roasted lamb with sea salt and Rosemary rub

Pumpkin and chick pea casserole (v) with cumin and coriander

Chargrilled Chicken

Tender thigh pieces with a pesto cream sauce

Italian Style Meatballs

with fresh potato gnocchi

Tandoori Butter Chicken

Chicken pieces in a rich butter sauce and served with steamed Jasmine rice

Moroccan Lamb Tajine

Served with saffron infused rice

Chargrilled Mediterranean Vegetable Lasagne

Additional Mains available for Shared Table Banquet only

Grilled Blue Eye

with mango salsa add \$5pp

Baked Tasmanian Salmon

with dill and caper butter add \$4pp

Chargrilled Lamb Cutlets

with garlic and herbs add \$4pp





Baked Lamb Fillets

with balsamic glaze add \$3pp

Braised Beef Cheeks

in red wine jus add \$3pp

Lamb Shank

Osso bucco with gremolata add \$3pp

Smoked BBQ Pork Fillets

with roasted granny smiths add \$3pp

Vegetables

Roast Potatoes

Bush spiced roasted new potatoes

Roasted Pumpkin

Crispy skin butternut pumpkin with nutmeg

Steamed Vegetables

Hot fresh seasonal vegetables

Garlic creamed potatoes

Sliced potatoes slow cooked with fresh herbs

Cauliflower cheese

Baked with a white wine and cream sauce

Ratatouille

Braised mediterranean vegetables in a tomato ragout

Steamed Corn

With Duck River butter

Roasted Root Vegetables

Medley of Carrots, Parsnips, Swedes and Turnips with roasted spices

Salads

Mediterranean vegetable pasta salad Penne pasta with a pesto mayonnaise

Pumpkin, rocket and pine nut salad

With lime dressing and cracked pepper

Caesar salad with crispy bacon and shaved parmesan

Cous-cous tabouli salad

Moroccan spiced cous-cous with mint, lemon juice and capsicum

Classic potato salad with Dijon mustard mayonnaise and fresh parsley

Tossed garden salad with apple balsamic dressing

Crisp coleslaw

Shredded cabbage coleslaw with egg mayonnaise

Tomato and mozzarella salad

With pesto and balsamic dressing

Beverage Service

Standard beverage package

Sparkling wine, Beer and Light Beer
Red and White wine

Orange Juice, Softdrinks and Minerals Water
\$20 pp for the first 2 hrs then \$4pp for each hr thereafter

Premium Tasmanian Beverage Package

\$28pp for the first 2 hrs then \$6pp for each hr thereafter. Includes all Tasmanian Wine, Cider, Beer and Light Beer, Softdrinks and OJ

If you choose to supply your own beverages the we can supply the staff and equipment to serve if required





Desserts

Sticky date pudding

with butterscotch sauce and king island cream

Soft rolled pavlova

Freshly baked pavlova with pistachio, fresh fruit and whipped cream

Tangy citrus tart

with berry coulis and king island cream

Trio of cheesecakes

Our chefs' selection of fresh seasonal fillings

Tasmanian apple and rhubarb tart

with dollop cream

Fresh fruit platter

Individual Irish Cream Panna cotta

Your Occasion cake can be cut and served at no extra charge or served with berry coulis and King Island cream for \$3.50pp

Optional Extras

We can provide the following items if required

Chair covers lycra \$4.50ea or tie back \$5.50ea installed

Sashes and Table Runners \$2ea

Table cloths – Round \$10ea or Trestle \$8ea

Table skirting \$10 per metre

Canapes on arrival package \$9pp (5 canapes)

Table Centrepieces – please view at www.weddingisle.com.au

