



Plated



## Entrée

Lemon pepper Longford chicken fillets with baby salad leaves and orange glaze  
Free Range Chicken, mushroom and leek filo with buttered greens  
Char grilled vegetables stacked with Huon Valley field mushrooms and tangy tomato salsa (v,vg)  
Slow roasted tomato tartan with balsamic glazed shallots, South Cape fetta and lemon pesto (v)  
Miso glazed eggplant with puffed rice, silken tofu and shallots (v, vg)  
Roast Scottsdale pork belly with crisp apple and white cabbage salad  
Crisp skin Tasmanian pork belly with skordalia, green beans and apple infused foam  
Smoked Tasmanian salmon with apple and balsamic glaze  
Tasmanian tasting plate – this is our chefs selection of local Tasmanian delicacies  
Antipasto Platters served to table centres – breads, antipasto, olive and balsamic oil and dukkah  
West Haven Goats cheese pannacotta, parmesan wafer, fried basil and red pepper coulis (v)

## Main Course

Crisp skinned Tasmanian salmon with local crushed Dutch creams, sprout salad & saffron aioli  
Lime and Beetroot cured Local salmon, soft herb micro salad and crème fraiche  
Chargrilled Longford Scotch Fillet with garlic mash, asparagus, red onion and Holm Oak Cabernet jus  
Grilled Cape Grim Eye fillet on sweet potato puree with veggie chips, rocket and Ninth Island Pinot jus \*Additional \$5pp  
Twice cooked Tasmanian pork belly with candied bacon sprouts, roast apple & Willie Smith organic cider jus  
Lilydale Grilled Chicken breast with summer baby vegetables, parmesan mash and tarragon butter  
Pan Fried teriyaki chicken breast with avocado, cucumber and wild rice salad finished with wasabi mayonnaise  
Chicken Breast on a binji gratin with Dijon mustard and Ninth Island Chardonnay cream reduction  
Herb Crusted local lamb loin with sun dried tomato polenta, braised vegetables and rosemary jus  
Roast rack of lamb with smokey eggplant, beetroot, dukkah and mint  
Slow cooked Longford lamb shoulder with summer vegetables, parmentier potatoes and rosemary jus  
Braised lamb shank with herbed smashed potato and steamed local vegetables  
Juniper infused veal, heirloom vegetables with horseradish cream and blackberry curd  
Pan fried venison wrapped in prosciutto with binji rosti, braised vegetables and balsamic jus  
Tasmanian Wallaby fillets, wilted rocket, pickled ginger, and lemon myrtle infused dressing  
Crispy confit of duck legs with creamy vanilla bean binji and honey glazed carrots  
Chargrilled field mushrooms, with marinated South Cape Fetta, vegetable medley & red pepper aioli (v,vg)

Mediterranean vegetable terrine, green olive and basil tapenade (v,vg)

Olive Tree Catering and Hire

[www.olivetreecatering.com.au](http://www.olivetreecatering.com.au)

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## Additional Sides

These dishes are placed in the centre of the tables for guests to help themselves to. Each side is an additional \$3pp

Truffle Mash potato with chives

Seasonal local vegetables with lemon and olive oil

Local spiced garlic roasted Binji potatoes

Tossed baby green leaves with balsamic infused vinaigrette

Pumpkin, pinenut and rocket salad with homemade vinaigrette

Wok fried vegetables with soy mirin glaze

## Desserts

Tasmanian apple and rhubarb tart with King Island cream

Traditional lemon curd tart with Meander Valley Double cream and wild rosella coulis

Olive Tree's signature sticky date pudding with caramel butterscotch and double cream

Flourless chocolate cake with cherry confit and toffee chard (gf)

Soft lemon myrtle pavlova with vanilla anglaise and fruit coulis

Italian tiramisu with macerated strawberries

Irish cream pannacotta with berry compote and caramel crunch

Belgian chocolate mousse with sweet pastry crisps and raspberry cream

Tropical fruit plate with a Grand Marnier sabayon

Tasmanian cheese plate with dried muscatels, nuts and lavosh

You may have your own cake served with berry coulis and cream instead of one of the desserts

## Pre-Dinner Canapes

If you require pre dinner canapes, then we would recommend 5 canapes per person for a 1 hr service

These can be selected from any of our canape's from our canape menu

For 5 canapes in conjunction with a plated dinner is \$10pp



## Beverages and Service

**Standard Beverage Package** - Cascade or Boags Beer, Light Beer, Red, White and Sparkling wine, 5 seeds or Somersby Cider, Orange Juice, Soft drinks, Mineral Water \$20pp for the first 2 hrs then \$4pp for each hr thereafter

**Premium Tasmanian Package** - Boags Premium and Cascade Beer, Light Beer, Tasmanian Red Pinot Noir, Tasmanian Chardonnay, Tasmanian Sauvignon Blanc and Tasmanian Sparkling wine, 5 seeds or Somersby or Mercury Cider, Orange Juice, Soft drinks and Mineral water \$28pp for the first 2 hrs then \$6pp for each hr thereafter

**Spirits Package:** This package is available to be added to the above packages and run in conjunction with the Standard or the Premium Package

Rum, Vodka, Scotch Whisky, Gin, Bourbon \$6pp per hr – must be run for the same length of time ordered for either the standard package or the premium package

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

## Staffing

Wait staff are charged at \$40p/h and Chefs are charged at \$45p/h from and return to our base in Hobart.

## Pricing

Two Course Plated \$45pp

Three Courses \$55pp

Add \$3pp if you wish to have an alternate drop selection of 2 or

Add \$5pp per course for a guest's choice of 2 items.

**All prices are inclusive of GST**

**Special Combined Packages:**

Pre-Dinner Canapes, Three Course Plated Alternate Drop Menu and 3 Hr Premium Tasmanian Beverage Package \$96pp or 5 hrs package \$108pp inclusive of all staff, crockery, cutlery, napkins and table cloths within 15kms of Hobart CBD (min 50ppl)

Three Course Plated Alternate Drop Menu and 3 Hr Premium Tasmanian Beverage Package \$86pp or 5 hrs package \$98pp inclusive of all staff, crockery, cutlery, napkins and table cloths within 15kms of Hobart CBD (min 50ppl)

**All pricing is based on a minimum of 50 guests. Pricing for smaller groups are available on request**

## Inclusions

All Crockery, cutlery, cooking equipment, cooking utensils and white linen napkins are included in the menu price