

Our menus may be served at 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 at a separate table.

## Main Courses

Beef Ragout -Diced beef steak and mushroom ragout in a rich red wine sauce with jasmine rice (gf,df)
Roast Pork- Sliced pork scotch with cracked pepper, roasted apple puree and crackling (gf, $\boldsymbol{d} \boldsymbol{f}$ )
Chicken Fricassee-Golden chicken pieces with leeks, thyme \& bacon in a seeded mustard and white wine cream sauce

Coconut Thai fish-Trevally with lemongrass, coconut, lime, ginger and steamed rice ( $\boldsymbol{g} \boldsymbol{f}, \boldsymbol{d} \boldsymbol{f}$ )
Roast leg of lamb- Tender slow roasted lamb with sea salt and Rosemary rub (gf,df)
Pumpkin and chick pea casserole with cumin and coriander (v,vg, df.gf)
Chargrilled Chicken- Tender thigh pieces with a pesto cream sauce (gf)
Italian Style Meatballs with fresh potato gnocchi
Tandoori Butter Chicken pieces in a rich butter sauce and served with steamed Jasmine rice (gf)
Moroccan Lamb Tagine- Served with saffron infused rice (gf, $\boldsymbol{d f}$ )
Chargrilled Mediterranean Vegetable Lasagne-can be made gluten free, please let us know (v)
*Additional vegetarian \& vegan mains are available on request

## Additional Mains available for Shared Table Banquet only

Grilled Blue Eye with mango salsa add \$6pp (gf,df)
Baked Tasmanian Salmon with dill and caper butter add \$6pp (gf)
Chargrilled Lamb Cutlets with garlic and herbs add \$5pp (gf,df)
Baked Lamb Fillets with balsamic glaze add \$5pp (gf,df)
Braised Beef Cheeks in red wine jus add \$5pp (gf, $\boldsymbol{d f}$ )
Lamb Shank Osso bucco with gremolata add \$5pp
Smoked BBQ Pork Fillets with roasted granny smiths add \$5pp (gf,df)


## Vegetables

Roast Potatoes - Bush spiced roasted new potatoes (gf, v, vg,df)
Roasted Pumpkin -Crispy skin butternut pumpkin with nutmeg (gf, df,v,vg)
Steamed Vegetables - Hot fresh seasonal vegetables (gf, $\boldsymbol{v})$
Garlic creamed potatoes - Sliced potatoes slow cooked with fresh herbs (gf, $\boldsymbol{v}$ )
Cauliflower cheese - Baked with a white wine and cream sauce (v)
Ratatouille - Braised mediterranean vegetables in a tomato ragout (gf, $\boldsymbol{v}, \boldsymbol{d} \boldsymbol{f}, \boldsymbol{v g}$ )
Steamed Corn - With Duck River butter (gf, $\boldsymbol{v})$
Roasted Root Vegetables - Medley of Carrots, Parsnips, Swedes, Turnips with roasted spices(gf, v, df,vg)

## Salads

Mediterranean vegetable pasta salad Penne pasta with a pesto mayonnaise (v)
Pumpkin, rocket and pine nut salad - With lime dressing and cracked pepper ( $\boldsymbol{g} \boldsymbol{f}, \boldsymbol{v}$ )
Caesar salad with crispy bacon and shaved parmesan
Cous-cous tabouli salad - Moroccan spiced cous-cous with mint, lemon juice and capsicum (v,df)
Classic potato salad with Dijon mustard mayonnaise and fresh parsley ( $\boldsymbol{g} \boldsymbol{f}, \boldsymbol{v}, \boldsymbol{d} \boldsymbol{f}$ )
Tossed garden salad with apple balsamic dressing (gf, df,vg,v)
Crisp coleslaw - Shredded cabbage coleslaw with egg mayonnaise ( $\boldsymbol{g} \boldsymbol{f}, \boldsymbol{v}, \boldsymbol{d} \boldsymbol{f})$
Tomato and mozzarella salad with pesto and balsamic dressing ( $\boldsymbol{v}, \boldsymbol{g} \boldsymbol{f})$

## Desserts

Sticky date pudding with butterscotch sauce and king island cream (v)
Freshly baked pavlova with pistachio, fresh fruit and whipped cream (gf,v)
Tangy citrus tart with berry coulis and king island cream (gf, $\boldsymbol{v}$ )
Trio of cheesecakes - Our chefs' selection of fresh seasonal fillings (v)
Tasmanian apple and rhubarb tart with dollop cream (v)
Fresh fruit platter ( $\boldsymbol{g} \boldsymbol{f}, \boldsymbol{v g}, \boldsymbol{v}, \boldsymbol{d} \boldsymbol{f})$
Individual Irish Cream Panna cotta (gf, $\boldsymbol{v}$ )


## Prices (min 50ppl)

Buffet Menu 1 \$65pp / Table Banquet Share Plates to table centres \$80pp
Please select two mains, two vegetables and three salads from the menu

Buffet Menu 2 \$70pp / Table Banquet Share Plates to table centres $\$ 84 \mathrm{pp}$
Please select three mains, three vegetables, four salads and two desserts from the menu

Buffet Menu 3 \$79pp / Table Banquet Share Plates to table centres $\$ 94 \mathrm{pp}$
Please select four mains, four vegetables, five salads and three desserts from the menu

Your Occasion cake can be cut and served at no extra charge while staff are still onsite or served with berry coulis and King Island cream for $\$ 3.50 \mathrm{pp}$

## Inclusions

- All appropriate crockery, cutlery, cooking equipment and paper napkins are included in your menu price
- All Chefs and waitstaff are included in the price
- Bread rolls and butter
- Dietary Requirements - should any of your guests have a special dietary requirement please let us know their name and their requirement and our Chefs will cater for them.
- Includes GST


## Exclusions

- Travel outside the Hobart Area is charged separately
- Sunday and Public Holiday surcharge (15\%)



## Optional Added Extras

Pre Dinner Canape Package $\$ 15 \mathrm{pp}$
(Please make a selection of 5 from the below menu)

## Cold Canapes

- West Haven Goats Cheese and Beetroot chutney in a ragout pastry (v)
- Tasmanian Brie on crisp bread with homemade fig and ginger chutney (v)
- Vegetable rice paper rolls with mint and sweet chilli (v, vg, gf)
- Wild Huon Valley Mushroom, crème fraîche and fresh thyme croustade (v)
- Vine ripened tomato, red onion and basil on a ciabatta base $(\boldsymbol{v}, \boldsymbol{v g})$
- Smoked Wursthaus ham, caramelised onion and pine nut frittata
- Antipasto Vegetable skewers with olives, sundried tomatoes and bocconcini (v)
- Smoked eggplant pinwheel crepes with hummus \& paprika (v, vg, gf)
- Smoked Tasmanian salmon and crème fraiche crepe
- Broad bean bruschetta with goats cheese, mint and serrano ham
- Smoked chicken and avocado savoury shell


## Hot Canapes

- Sundried tomato and basil arancini (v)
- Tandoori Chicken skewers with mint yoghurt (gf)
- Wild Huon Valley Mushroom Croustade (v)
- Spinach and fetta filo with red pepper relish (v)
- Singapore style spring rolls with sweet soy dip (v)
- Tasmanian Brie tartlet with double smoked ham
- Lamb and roasted capsicum skewers with a satay marinade (gf)
- Spicy Thai fish cake with sweet chili marmalade
- Crisp chicken dumplings with chilli ginger and garlic



## Beverage Requirements

OPTION 1 - Standard Beverage - $\$ 28 \mathrm{pp}$ for the first 2 hrs then $\$ 8 \mathrm{pp}$ each hr thereafter.
This package includes beer (cascade draught or boags premium), light beer (cascade), Lindermans red wine, Lindermans white wine, Wolfblass sparkling wine, cider - either 5 Seeds, Sommersby or Mercury Cider (please pick one), Soft drinks, Orange Juice, Water, Bar equipment, Glassware and RSA Beverage staff

OPTION 2 - Premium Tasmanian Package - $\$ 38 \mathrm{pp}$ for the first 2 hrs then $\$ 8 \mathrm{pp}$ each hr thereafter This package includes - Boags Premium and Cascade, Light Beer, Tasmanian Red, Tasmanian White, Tasmanian Sparkling wine, 5 seeds, Somersby or Mercury Cider, Orange Juice, Soft drinks and Mineral water, Bar equipment, Glassware and RSA Beverage staff - Spirits can be added to the above Premium package @ \$6pp
*For all Corporate Beverage Packages - please enquire within

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[^0]:    ***Please let us know if you have any allergies, whilst all care is taken when catering for special requirements it must be noted that our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products.

