

Plated



Entrée

Lemon pepper Longford chicken fillets with baby salad leaves and orange glaze **(df)**

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,gf)**

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, df, gf)**

Roast Scottsdale pork belly with crisp apple and white cabbage salad crisp skin **(gf,df)**

Smoked Tasmanian salmon with apple and balsamic glaze **(df)**

Tasmanian tasting plate – this is our chef's selection of local Tasmanian delicacies

Antipasto Platters served to table centres – breads, antipasto, olive and balsamic oil and dukkah

West Haven Goats cheese panna cotta, parmesan wafer, fried basil and red pepper coulis **(v)**

Tasmanian pork belly with skordalia, green beans and apple infused foam **(gf)**

Main Course

Crisp skinned Tasmanian salmon with local crushed Dutch creams, sprout salad & saffron aioli

Lime and Beetroot marinated local salmon, soft herb micro salad and crème fraiche **(gf)**

Chargrilled Longford Scotch Fillet with garlic mash, asparagus, red onion and Holm Oak Cabernet jus **(gf)**

Grilled Cape Grim Eye fillet on sweet potato puree with veggie chips, rocket and Ninth Island Pinot jus *Additional \$5pp **(gf)**

Twice cooked Tasmanian pork belly with candied bacon sprouts, roast apple & Willie Smith organic cider jus **(gf)**

Lilydale Grilled Chicken breast with summer baby vegetables, parmesan mash and tarragon butter **(gf)**

Pan Fried teriyaki chicken breast with avocado, cucumber and wild rice salad finished with wasabi mayonnaise **(gf)**

Chicken Breast on a binji gratin with Dijon mustard and Ninth Island Chardonnay cream reduction **(gf)**

Herb Crusted local lamb loin with sun dried tomato polenta, braised vegetables and rosemary jus

Roast rack of lamb with smoky eggplant, beetroot, dukkah and mint

Slow cooked Longford lamb shoulder with summer vegetables, parmentier potatoes and rosemary jus **(gf)**

Braised lamb shank with herbed smashed potato and steamed local vegetables **(gf)**

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 **(gf)**

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 **(gf)**

Chargrilled field mushrooms w/ marinated South Cape Fetta, vegetable medley & red pepper aioli **(v,vg,gf,df)**

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

Dietary: Gluten Free (gf), Dairy Free (df), Vegetarian (v), vegan (vg)

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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 \$5pp

Truffle Mash potato with chives *(gf,v)*

Seasonal local vegetables with lemon and olive oil *(gf,df,v,vg)*

Local spiced garlic roasted Binji potatoes *(gf,df,v,vg)*

Tossed baby green leaves with balsamic infused vinaigrette *(gf,df,v,vg)*

Pumpkin, pine nut and rocket salad with homemade vinaigrette *(gf,v)*

Wok fried vegetables with soy mirin glaze *(gf,df,v,vg)*

Desserts

Tasmanian apple and rhubarb tart with King Island cream *(v)*

Traditional lemon curd tart with Meander Valley Double cream and wild rosella coulis *(gf,v)*

Olive Tree's signature sticky date pudding with caramel butterscotch and double cream *(v)*

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

Soft lemon myrtle pavlova with vanilla anglaise and fruit coulis *(gf,v)*

Italian tiramisu with macerated strawberries Irish cream *(v)*

Panna Cotta with berry compote and caramel crunch *(gf,v)*

Belgian chocolate mousse with sweet pastry crisps and raspberry cream *(v)*

Tropical fruit plate with a Grand Marnier sabayon *(gf,df,v)*

Tasmanian cheese plate with dried muscatels, nuts and lavosh *(v)*

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

Prices (min 50pp)

- ❖ Two Course Plated \$82pp
- ❖ Three Courses \$92pp
- ❖ Add \$3pp if you wish to have an alternate drop selection of 2 or
- ❖ Add \$8pp per course for a guest's choice of 2 items

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 \$3.50pp

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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

OPTIONAL ADDED EXTRAS

Pre Dinner Canape Package \$15pp (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 (v, vg)
- 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

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.

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Beverage Requirements

OPTION 1 - Standard Beverage - \$28pp for the first 2 hrs then \$8pp 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, OJ, Water, Bar equipment, Glassware and Beverage staff serving from a bar

OPTION 2 - Premium Tasmanian Package - \$38pp for the first 2 hrs then \$8pp 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 Beverage staff serving from a bar - Spirits can be added to the above Premium package @ \$6pp

**For all Corporate Beverage Packages - please enquire within*

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