

Plated



Entrée

Charred lamb loin on puy lentil salad with salsa verde (gf)

Free Range Chicken, mushroom and leek filo with green beans and hollandaise.

Crispy baked polenta with caponata, buffalo mozzarella and warm herb dressing (gf,v)

Slow roasted tomato tart with caramelized shallots and persian fetta (v)

Butterflied quail on Miso glazed eggplant, crisp vegetable salad and japanese dressing (df,gf)

Roast Scottsdale pork belly with crisp apple and celeriac salad, crisp pork skin crumb (gf,df)

Hot smoked Tasmanian salmon with marinated cucumber, chorizo and creme fraiche (df)

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

Vitello Tonnato. thinly sliced roast beef with white anchovies, crispy capers, celery hearts and tuna dressing (gf)

Main Course

Crisp skinned Tasmanian salmon with garlic and dill potato, sprout salad & saffron aioli

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

Grilled Cape Grim Eye filet (medium), braised cheek pie, asparagus, roast garlic mash and Pinot jus

*Additional \$5pp (gf)

Market fresh fish grilled with new potatoes, sautéed greens and a lemon beurre blanc(gf)

Tasmanian pork belly, roast filet, cabbage, apple and bacon and organic cider jus (gf)

Grilled

Chicken breast with steamed vegetables, parmesan mash and tarragon butter sauce (gf)

Confit duck leg, potato fondant, red cabbage, hazelnut mousse and pinot jus (gf)

Herb Crusted lamb loin with sun dried tomato polenta, braised vegetables and rosemary jus (gf)

Slow cooked lamb rump with grilled eggplant, caramelized red onion and mint tabbouleh(gf)

Vegetable terrine, in puff pastry with smoked artichoke cream (v,vg)

Additional Sides \$6pp

These dishes are placed in the centre of the tables for guests to help themselves.

Truffle Mash potato with chives (gf,v)

Seasonal local vegetables with lemon and olive oil

Garlic and spice roasted cocktail potatoes (gf,df,v,vg)

Tossed baby green leaves with pear and parmesan in a raspberry vinaigrette (gf,df,v,)

Roast maple pumpkin with baby spinach and toasted seeds (gf,v)

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

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

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Desserts

Portuguese custard tart with Tasmanian apple and rhubarb compote and double cream (v)

Lemon meringue tart with Meander Valley Double cream and raspberry (gf,v)

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

Flourless chocolate cake with macerated cherry confit (gf,v)

Pavlova with vanilla anglaise and fresh fruit (gf,v)

Tiramisu with fresh strawberries (v)

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

You may have your own cake served with berries 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

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 surcharg

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OPTIONAL ADDED EXTRAS

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

Cold Canapes

- Tasmanian Brie on crisp bread with homemade fig and ginger chutney (v)
- Vegetable rice paper rolls with mint and sweet chili (v, vg, gf)
- Roast tomato, caper, and olive tapenade on crisp ciabatta (v, vg)
- Smoked ham, caramelized onion and pine nut frittata (gf)
- Antipasto Vegetable skewers with olives, sun dried tomatoes and bocconcini (v,gf)
- Smoked eggplant pinwheel with hummus & paprika (v, vg, gf)
- Smoked Tasmanian salmon and crème fraiche tortilla with avocado

Hot Canapes

- Crisp vegetable and basil arancini (v,gf)
- Tandoori Chicken skewers with mint yoghurt (gf)
- Spinach and feta pastries with red pepper relish (v)
- Singapore style spring rolls with sweet soy dip (v)
- Lamb skewers with a satay sauce (gf)
- Spicy Thai fish cake with sweet chili marmalade
- Crisp chicken dumplings with chili 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.

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, Wolfblaus 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 @ \$8pp

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

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