



Set Menu 2010 \$37

ENTREES

Soup

Your choice of leek & potato, toasted almonds or cream of mushroom
(All served with toasted olive oil Ciabatta)

Smoked Salmon & Roast Beetroot Salad

Slivers of Tasmanian smoked salmon with roast beetroot wedges, topped with
cumin sour cream and rocket

House made meatballs

Served with spicy tomato relish and rocket salad

***Baked Garlic and Lemon Mushrooms**

Mushroom cups marinated in lemon, olive oil and garlic, crumbed in almond flakes,
filled with Bulgarian fetta and served with mixed leaves

Crumbed calamari

Deep fried on fresh Thai salad and chilli, mint dressing

Dips Platters (per table)

A selection of house made dips with toasted olive oil Ciabatta and fresh vegetables

Mixed Platter (per table)

Crumbed calamari, dim sims, spring rolls with sweet chilli dipping sauce

MAINS

Roast Sirloin of Beef with Yorkshire Pudding

Marinated in mustard and slow roasted to medium served with seasonal trimmings and rich gravy

Chicken Parmagiana

Crumbed chicken breast topped with ham, melted
vintage cheddar cheese, salad and chips or mash and vegetables

***Zucchini Fritters with Goats Cheese**

Shredded zucchini mixed with goats cheese and deep fried, served with watercress
salad and lemon crème fraiche

Battered Fish Fillet

Deep fried basa fish fillet served with potato salad and green salad or chips and green salad

DESSERTS

Aussie Pavlova

True Australian style dessert served with fresh fruit salad and chantilly cream

Apple and Rhubarb Crumble

Simple but delicious favourite. Served with cinnamon cream

Berry Delight

Mixed berry compote served with vanilla ice cream

Sticky Date Pudding

House made sticky date pudding topped with butterscotch sauce

Two choices from each course need to be selected and are served alternatively on the night
Vegans & celiacs catered for upon request (To be advised 7 days prior to function).

* Vegetarian option.

- \$10 Deposit per person or \$200/ 20 people is required within 7 days of the date the booking is made to secure the date. Conditions apply.
 - 2 Courses for \$30.00 option is also available



Set Menu 2010 \$47

ENTREES

Soup

Your choice of slow roasted roma tomato, basil and confit garlic or roast pumpkin, pinenuts & fetta sprinkles
(All soup served with toasted olive oil Ciabatta)

Seared Pepper Tuna Steak

Seasoned with freshly cracked pepper, seared to medium rare, served with shaved fennel, rocket & orange butter sauce

*Open Roasted Beetroot and Pumpkin Tart

Sweetly caramelised in the oven topped with cinnamon flavoured sour cream & mint leaf salad

Grilled Pancetta With Honeydew Melon

Juicy honeydew pieces with grilled cured pork slices and served with rocket salad & balsamic reduction

Paprika Calamari

Melt in your mouth calamari pieces seasoned with paprika and deep fried, served with rocket & pear salad, lime mayonnaise

Garlic Prawns

Grilled tiger prawns served with garlic cream sauce and crispy snow peas

Mixed Platter (per table)

Paprika calamari strips, garlic prawns, smoked salmon, pear wedges

Dips and Olives Platter

A selection of house made dips served with olive oil ciabatta and kalamata olives

MAINS

Beef Wellington

Cooked to medium, side of sirloin beef covered in a mushroom paste, And wrapped in puff pastry. Served with seasonal trimmings and red wine gravy

Roast Pork Loin with Seasonal Trimmings

Slow roasted to medium served with roasted parsnip, potato, swede, onion, green beans, rich gravy & topped with house made apple and thyme chutney

Supreme Chicken Breast with Seasonal Trimmings

Grilled crispy skin on chicken breast served with roasted vegetables and rich gravy

*Baked Pistachio Portobello Mushrooms

Served on top of caramelised seasonal trimmings and porcini jus

Baked Fresh Market Fish Parcels with Lemon and Herbs

Open your parcel at your table and enjoy the full blast of the lovely aroma. The fillet is infused with lemon, fresh herbs and capers. Served with mixed leaves & baked potatoes

DESSERTS

English Trifle

Sponge cake soaked in sherry & brandy, layered with fruit, jelly, cream, Custard & decorated with nuts & chocolate

Apple and Rhubarb Crumble

Simple but delicious favourite. Served with cinnamon ice cream

Black Forrest Ice cream

Vanilla ice cream topped with warm chocolate and cherry sauce

Chocolate Snow top Pudding

Warm chocolate pudding covered in a rich chocolate sauce and ice cream

Two choices from each course need to be selected and are served alternatively on the night. Vegans & celiacs catered for upon request (To be advised 7 days prior to function) \$10 Deposit per person or \$200/ 20 people is required within 7 days of the date the booking is made to secure the date. Conditions apply. 2 Course option is also available at \$40.00



Set Menu 2010 \$57

Entrée

Soup

Or carrot, ginger and saffron with carrot crisps or smoked red pepper with pickled eggplant
(All soup served with toasted olive oil Ciabatta)

Tasmanian Oysters

Freshly shucked moments before arriving at your table.

Your choice of natural with Tasmanian verjuice and chive dressing or O'Sullivan's Kilpatrick sauce

Grilled Quail and Chestnuts

Served with bacon, red current and watercress salad, golden jus

Watercress and Walnut Salad

Toasted walnuts with watercress, green beans, blue cheese and walnut vinaigrette

Tea Smoked Beef Carpaccio

Rare thin slices of beef fillet served with mushroom pate, toasted sourdough and red wine syrup

Grilled Lobster and Fresh Strawberries

The finest Western Australian lobster tails served with fresh strawberry and rocket salad

Mixed Platter (per table)

Natural & Kilpatrick oysters, Tiger prawns, smoked salmon, grilled pancetta, honeydewmelon, beef mignons

Antipasto Platter (per table)

A selection of cured meats, olives, roasted garlic, mushrooms, artichokes, bocconcini and olive oil drizzle

Mains

Grilled Beef Eye Fillet

Grilled to medium, wrapped in caramelised bacon, served with stuffed mushroom, potato tart, brocolini and red wine jus

Slow Roast Pork Belly with Seasonal Trimmings

With a crispy crackling top served with mash potato green beans, rich gravy and topped with house made apple and thyme chutney

Supreme Chicken Breast

Grilled crispy skin on chicken breast served on top of a hot baby potato, artichoke, basil, cherry tomato, caper medley with goat's cheese dressing

Potato Rosti with Grilled Mediterranean Vegetables

Shredded potato fried into a pancake with grilled zucchini and capsicum, spicy house made roasted tomato sauce and topped with rocket salad

Baked Fresh Market Fish with Chilli and Lime Salt

Open your parcel at your table and enjoy the full blast of the lovely aroma. The fillet is infused with chilli and lime salt, capers & cherry tomatoes. Served with watercress leaves, and baked new potatoes

Rosemary Roasted Lamb Rack

Cooked to medium rare with scalloped potatoes, green beans, shallots and red wine jus

Desserts

Chocolate Fondue with Seasonal Dipping Fruits

Chocolate fondue dipping sauce accompanied with fresh summer fruits, marshmallows & crushed peanuts

English Trifle

Sponge cake soaked in sherry and brandy and layered with fruit, jelly, cream, custard and decorated with nuts and chocolate

Apple and Rhubarb Crumble

Simple but delicious favourite. Served with toffee apple slices and mascapone

Selection of Australian Cheese & Frozen Grapes

Served with assorted crackers and various other fruits

Trio of Indulgent Chocolate

Chocolate pudding, chocolate crumble ice cream & chocolate tuille & top that with velvet chocolate sauce

Finish with Tea and Coffee

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