

SET MENU - OPTION 1

Two courses (main course + dessert)	\$49
Two courses (entrée + main course)	\$55
Three courses	\$65

ENTRÉE

SELECT 3 OF THE FOLLOWING TO BE INCLUDED IN YOUR SET MENU:

Soup of the day - served with crusty sourdough (GFO)

Rainbow trout pâté - served with crusty sourdough (GF)

Salt & Pepper Calamari - Tender salt and pepper calamari, served on a bed of crispy rice noodles with a Thai-style lime and sweet chilli dressing (DF)

Pork & cheese croquettes – with garlic aioli

Sausage platter – selection of homemade sausages for one

Vegetarian option available as an additional choice:

Chargrilled vegetable kebab - Fresh local vegetables cooked on our famous charcoal grill (GF, DF)

Tasmanian field mushroom - A Huon Valley mushroom stuffed with mixed vegetables and creamy feta cheese then oven baked (GF)

GF - gluten free, GFO - gluten free option available, DF - dairy free

Please note: All dietary requirements can be catered for upon advisement prior to the function date. ONE menu must be selected for all guests, i.e. one set menu or à la carte.

MAIN COURSE

SELECT 3 OF THE FOLLOWING TO BE INCLUDED IN YOUR SET MENU:

Porterhouse Steak (300g) - cooked to your liking, served with garlic & herb butter (GF)

Tasmanian Atlantic Salmon - fresh Tasmanian Atlantic Salmon fillet, chargrilled and served with béarnaise sauce (GFO)

Chicken kebabs – chargrilled chicken skewers on coconut rice with a Malaysian satay sauce (GF, DF)

Lamb shank - a chunky shank served on potato mash enhanced with a tasty rosemary and red wine sauce (GF)

Beef cheeks - Slow cooked, served with sweet potato pureé, buttered greens, beef jus (GF)

Vegetarian option available as an additional choice:

Vegetable stack – layers of oven roasted vegetables with balsamic glaze (GF, DF)

Pumpkin pot – whole mini pumpkin filled with buttered seasonal vegetables (GF)

DESSERT

SELECT 2 OF THE FOLLOWING TO BE INCLUDED IN YOUR SET MENU:

Seasonal fruit crumble - served with vanilla bean ice cream

Brandy snap basket - served with berries and double cream (GF)

Bird nest meringue – filled with vanilla ice cream and finished with fresh cream and berries (GF)

SET MENU - OPTION 2

Two courses (main course + dessert)	\$55
Two courses (entrée + main course)	\$60
Three courses	\$75

ENTRÉE

SELECT 3 OF THE FOLLOWING TO BE INCLUDED IN YOUR SET MENU:

Tasmanian oysters – half a dozen natural, Bruny Island oysters (GF, DF)

Seafood chowder - served with crusty sourdough

Chargrilled prawns - marinated in herbs and spices, served with wasabi mayonnaise (GF, DF)

Quail – chargrilled and served with red currant thyme jus (GF, DF)

Greek kebabs – Grass fed Angus beef marinated in oregano, garlic, lemon juice, served with tzatziki (GF)

Vegetarian option available as an additional choice:

Chargrilled vegetable kebab - Fresh local vegetables cooked on our famous charcoal grill (GF, DF)

Tasmanian field mushroom - A Huon Valley mushroom stuffed with mixed vegetables and creamy feta cheese then oven baked (GF)

GF - gluten free, GFO - gluten free option available, DF - dairy free

Please note: All dietary requirements can be catered for upon advisement prior to the function date. ONE menu must be selected for all guests, i.e. one set menu or à la carte.

MAIN COURSE

SELECT 3 OF THE FOLLOWING TO BE INCLUDED IN YOUR SET MENU:

Eye fillet steak (300g) - cooked to your liking, served with garlic & herb butter (GF)

Catch of the day – Fresh Tasmanian white fish, grilled and served with a creamy herbed sauce (GFO)

Glazed pork belly – twice cooked and served on a bed of creamy potato mash with plum jus (GF)

Lamb shank - a chunky shank served up on potato mash enhanced with a tasty rosemary and red wine sauce (GF)

Beef cheeks - Slow cooked, served with sweet potato puree, buttered greens, beef jus (GF)

Vegetarian option available as an additional choice:

Vegetable stack – layers of oven roasted vegetables with balsamic glaze (GF, DF)

Pumpkin pot – whole mini pumpkin filled with buttered seasonal vegetables (GF)

DESSERT

SELECT 2 OF THE FOLLOWING TO BE INCLUDED IN YOUR SET MENU:

Selection of mini desserts – sticky date pudding, cheesecake and fruit crumble

Panna cotta – mixed berry panna cotta served with cream (GF)

Seasonal fruit crumble – served with vanilla bean ice cream

Bird nest meringue – filled with vanilla ice cream and finished with fresh cream and berries (GF)