

Banquet Menus

2 courses \$40 or 3 courses \$45

Available for pre booked functions only

Entrée Selection

Chunky Vegetable Soup with vine ripened tomatoes and fresh herbs

Mediterranean vegetable risotto with parmesan shavings and pesto oil

Tasmanian Smoked Salmon on mini roesti, beetroot and crème fraiche.

Chilled cooked Prawns on avocado and melon salsa with a citrus mango dressing

Main Course

**Grilled Barramundi on crushed potatoes with a lime scented buerre blanc*

**Roasted Pork Loin served on creamy mash with pink peppercorn sauce.*

**Grilled Organic Rib Fillet served with potato gratin and a shiraz mustard jus.*

**Herb Crusted Barramundi fillet topped with garlic prawns served with pumpkin, feta salad.*

**Oven Baked Chicken Breast, filled with Swiss cheese and parma ham, served with a basil cream sauce.*

**Fragrantly spiced Thai chicken tender loins, simmered with snowpeas in coconut milk*

And served with jasmine rice.

All mains are served with fresh steamed vegetables

Decadent Desserts

Mango Mascarpone rounds, drizzled with berries and cream

Baked New York Cheesecake, served with fresh chantilly cream and berries

Apple Crumble served warmed with cream and strawberries

Fresh Fruit Salad, served with icecream and passionfruit drizzle

Choose any 2 of each to be served alternately

"PRICES SUBJECT TO CHANGE"