

Additional Options

35+ people

Ciabatta Bread to share @ \$4.00 p/p

Serving of Wedding or Birthday Cake with cream @ \$5.00 p/p

Serving of Wedding or Birthday Cake with fresh fruit & cream @ \$7.00 p/p

Selection of petite fours optional @ \$8.00 p/p

Seated menu

2 Course (Entree and Mains) @ \$55 p/p

Entree

select 2

Hot smoked Macquarie Harbour Atlantic salmon blended with crème fraiche and herbs, avocado mousse, horseradish cream, salsa verde and fried capers

Beef cheek croquettes, spice roasted butternut pumpkin and carrot puree, herb and caper dressing

Tomato, basil and smoked paprika arancini balls, spicy leek ragout, chorizo and parsley crumb, baby rocket

Wild mushroom risotto, shaved Grana Padano parmesan, baby spinach and local olive oil

Slow cooked pork glazed with our house made bbq sauce on fennel and apple coleslaw, fresh herb and bean shoot salad, chilli and shallot dressing

Mains

select 3

Char grilled scotch fillet of Tasmanian beef with local potato and seeded mustard croquette, green beans and red wine jus (cooked medium)

Sage and mustard seed marinated Nichols chicken breast, potato and spring onion mash, chargrilled red peppers and wild mushrooms sauce

Twelve hour slow roasted Wild Clover lamb shoulder on spiced roasted root vegetables, snow peas, braising sauce and pea sprouts

Oven roasted Macquarie Harbour Atlantic salmon on a warm salad of local new season baby potatoes, crème fraiche and fresh herbs, slow roasted tomato, red pepper and smoked paprika sauce

Slowly cooked local pork belly rolled with sage and chinese five spice, parsnip puree, pickled ginger and soy dressed soba noodle salad, Vietnamese mint and coriander and pork crackle crumb

All mains served with seasonal vegetables

(Menu will be subject to change)

Special dietary requirements can be catered for with a minimum of 48 hours notice

2 Course (Mains and Desserts) @ \$51 p/p

Mains

select 3

Char grilled scotch fillet of Tasmanian beef with local potato and seeded mustard croquette, green beans and red wine jus (cooked medium)

Sage and mustard seed marinated Nichols chicken breast, potato and spring onion mash, chargrilled red peppers and wild mushrooms sauce

Twelve hour slow roasted Wild Clover lamb shoulder on spiced roasted root vegetables, snow peas, braising sauce and pea sprouts

Oven roasted Macquarie Harbour Atlantic salmon on a warm salad of local new season baby potatoes, crème fraiche and fresh herbs, slow roasted tomato, red pepper and smoked paprika sauce

Slowly cooked local pork belly rolled with sage and chinese five spice, parsnip puree, pickled ginger and soy dressed soba noodle salad, Vietnamese mint and coriander and pork crackle crumb

All mains served with seasonal vegetables

Desserts

select 2

Snickers semi freddo, chocolate mousse, almond crumb, dark chocolate and salted caramel sauce

Tasmanian Leatherwood honey and vanilla bean pannacotta, pineapple and chilli salsa, crème de menthe ganache, honeycomb crumb, pineapple cream

Layered trifle with moscato and berry jelly, vanilla bean custard, fresh berries served with granola and vanilla bean icecream

Almond meringue cake layered with milk chocolate butter cream, with crème fraiche ice cream and brandy macerated cherries

Espresso crème brulee, Kahlua cream and cinnamon shortbread

(Menu will be subject to change)

Special dietary requirements can be catered for with a minimum of 48 hours notice

3 Course (Entree, Mains and Petite Fours) @ \$62 p/p

Entree

select 2

Hot smoked Macquarie Harbour Atlantic salmon blended with crème fraiche and herbs, avocado mousse, horseradish cream, salsa verde and fried capers

Beef cheek croquettes, spice roasted butternut pumpkin and carrot puree, herb and caper dressing

Tomato, basil and smoked paprika arincini balls, spicy leek ragout, chorizo and parsley crumb, baby rocket

Wild mushroom risotto, shaved Grana Padano parmesan, baby spinach and local olive oil

Slow cooked pork glazed with our house made bbq sauce on fennel and apple coleslaw, fresh herb and bean shoot salad, chilli and shallot dressing

Mains

select 3

Char grilled scotch fillet of Tasmanian beef with local potato and seeded mustard croquette, green beans and red wine jus (cooked medium)

Sage and mustard seed marinated Nichols chicken breast, potato and spring onion mash, chargrilled red peppers and wild mushrooms sauce

Twelve hour slow roasted Wild Clover lamb shoulder on spiced roasted root vegetables, snow peas, braising sauce and pea sprouts

Oven roasted Macquarie Harbour Atlantic salmon on a warm salad of local new season baby potatoes, crème fraiche and fresh herbs, slow roasted tomato, red pepper and smoked paprika sauce

Slowly cooked local pork belly rolled with sage and chinese five spice, parsnip puree, pickled ginger and soy dressed soba noodle salad, Vietnamese mint and coriander, pork crackle crumb

All mains served with seasonal vegetables

Petite fours

select 4

House made chocolate lamingtons

Almond dacquoise cake, milk chocolate butter cream, brandy cherries

Caramel tarts layered with caramel sauce, fresh banana and chantilly cream

Vanilla bean crème brulee

Crisp meringues with chantilly cream and fresh berries

Caramelised banana cake with lime and mascarpone mousse

Honey and vanilla bean pannacotta, pineapple salsa, crème de menthe ganache

Lemon curd tarts with torched meringue

(Menu will be subject to change)

Special dietary requirements can be catered for with a minimum of 48 hours notice

3 Course (Entree, Mains and Desserts) @ \$66 p/p

Entree

select 2

Hot smoked Macquarie Harbour Atlantic salmon blended with crème fraiche and herbs, avocado mousse, horseradish cream, salsa verde and fried capers

Beef cheek croquettes, spice roasted butternut pumpkin and carrot puree, herb and caper dressing

Tomato, basil and smoked paprika arancini balls, spicy leek ragout, chorizo and parsley crumb, baby rocket

Wild mushroom risotto, shaved Grana Padano parmesan, baby spinach and local olive oil

Slow cooked pork glazed with our house made bbq sauce on fennel and apple coleslaw, fresh herb and bean shoot salad, chilli and shallot dressing

Mains

select 3

Char grilled scotch fillet of Tasmanian beef with local potato and seeded mustard croquette, green beans and red wine jus (cooked medium)

Sage and mustard seed marinated Nichols chicken breast, potato and spring onion mash, chargrilled red peppers and wild mushrooms sauce

Twelve hour slow roasted Wild Clover lamb shoulder on spiced roasted root vegetables, snow peas, braising sauce and pea sprouts

Oven roasted Macquarie Harbour Atlantic salmon on a warm salad of local new season baby potatoes, crème fraiche and fresh herbs, slow roasted tomato, red pepper and smoked paprika sauce

Slowly cooked local pork belly rolled with sage and chinese five spice, parsnip puree, pickled ginger and soy dressed soba noodle salad, Vietnamese mint and coriander, pork crackle crumb

All mains served with seasonal vegetables

Desserts

select 2

Snickers semi freddo, chocolate mousse, almond crumble, dark chocolate and salted caramel sauce

Tasmanian Leatherwood honey and vanilla bean pannacotta, pineapple and chilli salsa, crème de menthe ganache, honeycomb crumb, pineapple cream

Layered trifle with moscato and berry jelly, vanilla bean custard, fresh berries served with granola and vanilla bean icecream

Almond meringue cake layered with milk chocolate butter cream, with crème fraiche ice cream and brandy macerated cherries

Espresso crème brulee, Kahlua cream and cinnamon shortbread

(Menu will be subject to change)

Special dietary requirements can be catered for with a minimum of 48 hours notice

3 Course (Canapes, Entree and Mains) @ \$66 p/p

Canapes

Slow cooked lamb on a soft taco with yoghurt and mint
Smoked ham hock and mustard croquettes
Lemon pepper crumbed local fish with citrus and caper mayonnaise
Hot smoked Atlantic salmon rilette, iceberg lettuce, slaw, nim jam dressing

Entrée

select 2

Hot smoked Macquarie Harbour Atlantic salmon blended with crème fraiche and herbs,
avocado mousse, horseradish cream, salsa verde and fried capers

Beef cheek croquettes, spice roasted butternut pumpkin and carrot puree,
herb and caper dressing

Tomato, basil and smoked paprika arincini balls, spicy leek ragout,
chorizo and parsley crumb, baby rocket

Wild mushroom risotto, shaved Grana Padano parmesan,
baby spinach and local olive oil

Slow cooked pork glazed with our house made bbq sauce on fennel and apple coleslaw,
fresh herb and bean shoot salad, chilli and shallot dressing

Mains

select 3

Char grilled scotch fillet of Tasmanian beef with local potato and seeded mustard croquette,
green beans and red wine jus (cooked medium)

Sage and mustard seed marinated Nichols chicken breast, potato and spring onion mash,
chargrilled red peppers and wild mushrooms sauce

Twelve hour slow roasted Wild Clover lamb shoulder on spiced roasted root vegetables,
snow peas, braising sauce and pea sprouts

Oven roasted Macquarie Harbour Atlantic salmon on a warm salad of local new season baby potatoes,
crème fraiche and fresh herbs, slow roasted tomato, red pepper and smoked paprika sauce

Slowly cooked local pork belly rolled with sage and chinese five spice, parsnip puree, pickled ginger and
soy dressed soba noodle salad, Vietnamese mint and coriander, pork crackle crumb

All mains served with seasonal vegetables

(Menu will be subject to change)

Special dietary requirements can be catered for with a minimum of 48 hours notice

3 Course (Canapes, Mains and Desserts) @ \$66 p/p

Canapes or Antipasto Platter to share

Slow cooked lamb on a soft taco with yoghurt and mint
Smoked ham hock and mustard croquettes
Lemon pepper crumbed local fish with citrus and caper mayonnaise
Hot smoked Atlantic salmon rilette, iceberg lettuce, slaw, nim jam dressing
Spanner crab with corn and chill in lettuce cups

Mains

select 3

Char grilled scotch fillet of Tasmanian beef with local potato and seeded mustard croquette, green beans and red wine jus (cooked medium)

Sage and mustard seed marinated Nichols chicken breast, potato and spring onion mash, chargrilled red peppers and wild mushrooms sauce

Twelve hour slow roasted Wild Clover lamb shoulder on spiced roasted root vegetables, snow peas, braising sauce and pea sprouts

Oven roasted Macquarie Harbour Atlantic salmon on a warm salad of local new season baby potatoes, crème fraiche and fresh herbs, slow roasted tomato, red pepper and smoked paprika sauce

Slowly cooked local pork belly rolled with sage and chinese five spice, parsnip puree, pickled ginger and soy dressed soba noodle salad, Vietnamese mint and coriander, pork crackle crumb

All mains served with seasonal vegetables

Desserts

select 2

Snickers semi freddo, chocolate mousse, almond crumble, dark chocolate and salted caramel sauce

Tasmanian Leatherwood honey and vanilla bean pannacotta, pineapple and chilli salsa, crème de menthe ganache, honeycomb crumb, pineapple cream

Layered trifle with moscato and berry jelly, vanilla bean custard, fresh berries served with granola and vanilla bean icecream

Almond meringue cake layered with milk chocolate butter cream, with crème fraiche ice cream and brandy macerated cherries

Espresso crème brulee, Kahlua cream and cinnamon shortbread

(Menu will be subject to change)

Special dietary requirements can be catered for with a minimum of 48 hours notice

4 Course @ \$76 p/p

Canapes

Slow cooked lamb on a soft taco with yoghurt and mint
Smoked ham hock and mustard croquettes
Lemon pepper crumbed local fish with citrus and caper mayonnaise
Hot smoked Atlantic salmon rilette, iceberg lettuce, slaw, nim jam dressing

Entree

select 2

Hot smoked Macquarie Harbour Atlantic salmon blended with crème fraiche and herbs,
avocado mousse, horseradish cream, salsa verde and fried capers

Beef cheek croquettes, spice roasted butternut pumpkin and carrot puree,
herb and caper dressing

Tomato, basil and smoked paprika arincini balls, spicy leek ragout,
chorizo and parsley crumb, baby rocket

Wild mushroom risotto, shaved Grana Padano parmesan,
baby spinach and local olive oil

Slow cooked pork glazed with our house made bbq sauce on fennel and apple coleslaw,
fresh herb and bean shoot salad, chilli and shallot dressing

Mains

select 3

Char grilled scotch fillet of Tasmanian beef with local potato and seeded mustard croquette,
green beans and red wine jus (cooked medium)

Sage and mustard seed marinated Nichols chicken breast, potato and spring onion mash,
chargrilled red peppers and wild mushrooms sauce

Twelve hour slow roasted Wild Clover lamb shoulder on spiced roasted root vegetables,
snow peas, braising sauce and pea sprouts

Oven roasted Macquarie Harbour Atlantic salmon on a warm salad of local new season baby potatoes,
crème fraiche and fresh herbs, slow roasted tomato, red pepper and smoked paprika sauce

Slowly cooked local pork belly rolled with sage and chinese five spice, parsnip puree, pickled ginger and
soy dressed soba noodle salad, Vietnamese mint and coriander, pork crackle crumb

All mains served with seasonal vegetables

Desserts

select 2

Snickers semi freddo, chocolate mousse, almond crumble,
dark chocolate and salted caramel sauce

Tasmanian Leatherwood honey and vanilla bean pannacotta, pineapple and chilli salsa,
crème de menthe ganache, honeycomb crumb, pineapple cream

Layered trifle with moscato and berry jelly, vanilla bean custard,
fresh berries served with granola and vanilla bean icecream

Almond meringue cake layered with milk chocolate butter cream,
with crème fraiche ice cream and brandy macerated cherries

Espresso crème brulee, Kahlua cream and cinnamon shortbread

(Menu will be subject to change)

Special dietary requirements can be catered for with a minimum of 48 hours notice

4 Course @ \$72 p/p

Canapes

Slow cooked lamb on a soft taco with yoghurt and mint
Smoked ham hock and mustard croquettes
Lemon pepper crumbed local fish with citrus and caper mayonnaise
Hot smoked Atlantic salmon rilette, iceberg lettuce, slaw, nim jam dressing

Entree

select 2

Hot smoked Macquarie Harbour Atlantic salmon blended with crème fraiche and herbs,
avocado mousse, horseradish cream, salsa verde and fried capers

Beef cheek croquettes, spice roasted butternut pumpkin and carrot puree,
herb and caper dressing

Tomato, basil and smoked paprika arincini balls, spicy leek ragout,
chorizo and parsley crumb, baby rocket

Wild mushroom risotto, shaved Grana Padano parmesan,
baby spinach and local olive oil

Slow cooked pork glazed with our house made bbq sauce on fennel and apple coleslaw,
fresh herb and bean shoot salad, chilli and shallot dressing

Mains

Select 3

Char grilled scotch fillet of Tasmanian beef with local potato and seeded mustard croquette,
green beans and red wine jus (cooked medium)

Sage and mustard seed marinated Nichols chicken breast, potato and spring onion mash,
chargrilled red peppers and wild mushrooms sauce

Twelve hour slow roasted Wild Clover lamb shoulder on spiced roasted root vegetables,
snow peas, braising sauce and pea sprouts

Oven roasted Macquarie Harbour Atlantic salmon on a warm salad of local new season baby potatoes,
crème fraiche and fresh herbs, slow roasted tomato, red pepper and smoked paprika sauce

Slowly cooked local pork belly rolled with sage and chinese five spice, parsnip puree, pickled ginger and
soy dressed soba noodle salad, Vietnamese mint and coriander, pork crackle crumb

All mains served with seasonal vegetables

Petite fours

select 4

House made chocolate lamingtons
Almond dacquoise cake, milk chocolate butter cream, brandy cherries
Caramel tarts layered with caramel sauce, fresh banana and chantilly cream
Vanilla bean crème brulee
Crisp meringues with chantilly cream and fresh berries
Caramelised banana cake with lime and mascarpone mousse
Honey and vanilla bean pannacotta, pineapple salsa, crème de menthe ganache
Lemon curd tarts with torched meringue

(Menu will be subject to change)

Special dietary requirements can be catered for with a minimum of 48 hours notice