



## Buffet and Shared Table Banquets

### Main Courses

Beef Ragout - Diced beef steak and mushroom ragout in a rich red wine sauce with jasmine rice

Roast Pork loin- Sliced pork scotch with cracked pepper, roasted apple puree and crackling

Chicken Fricassee - Golden chicken pieces with leeks, thyme & bacon in a seeded mustard and white wine cream sauce

Coconut Thai fish - Trevally with lemongrass, coconut, lime, ginger and steamed rice

Roast leg of lamb - Tender slow roasted lamb with sea salt and Rosemary rub

Pumpkin and chick pea casserole (v) with cumin and coriander

Chargrilled Chicken Tender thigh pieces with a pesto cream sauce

Italian Style Meatballs with fresh potato gnocchi

Tandoori Butter Chicken Chicken pieces in a rich butter sauce and served with steamed Jasmine rice

Moroccan Lamb Tagine served with saffron infused rice

Chargrilled Mediterranean Vegetable Lasagne

Pumpkin ravioli with spinach and pesto cream

Mustard & pepper crusted beef

Roasted breast of turkey served with cranberry sauce

### Additional Mains available for Shared Table Banquet only

Grilled Blue Eye with mango salsa add \$6pp

Baked Tasmanian Salmon with dill and caper butter add \$5pp

Chargrilled Lamb Cutlets with garlic and herbs add \$5pp

Baked Lamb Fillets with balsamic glaze add \$4pp

Braised Beef Cheeks in red wine jus add \$4pp

Lamb Shank Osso bucco with gremolata add \$4pp

Smoked BBQ Pork Fillets with roasted granny smiths add \$4pp

## **Vegetables**

Roast Potatoes Bush spiced roasted new potatoes

Roasted Pumpkin Crispy skin butternut pumpkin with nutmeg

Steamed Vegetables Hot fresh seasonal vegetables

Garlic creamed potatoes Sliced potatoes slow cooked with fresh herbs

Cauliflower cheese Baked with a white wine and cream sauce

Ratatouille Braised mediterranean vegetables in a tomato ragout

Steamed Corn With Duck River butter

Roasted Root Vegetables Medley of Carrots, Parsnips, Swedes and Turnips with roasted spices

Roasted swedes and Beetroot

## **Salads**

Mediterranean vegetable pasta salad Penne pasta with a pesto mayonnaise

Pumpkin, rocket and pine nut salad With lime dressing and cracked pepper

Caesar salad with crispy bacon and shaved parmesan

Cous-cous tabouli salad Moroccan spiced cous-cous with mint, lemon juice and capsicum

Classic potato salad with Dijon mustard mayonnaise and fresh parsley

Tossed garden salad with apple balsamic dressing

Crisp coleslaw Shredded cabbage coleslaw with egg mayonnaise

Tomato and mozzarella salad With pesto and balsamic dressing

Green bean with bacon, fetta cheese & creamy mustard dressing.

Wild rocket, roasted sweet potato, beetroot & Spanish onion, drizzled with red wine vinaigrette.



## Desserts

Sticky date pudding with butterscotch sauce and king island cream

Soft rolled pavlova Freshly baked pavlova with pistachio, fresh fruit and whipped cream

Tangy citrus tart with berry coulis and king island cream

Trio of cheesecakes Our chefs' selection of fresh seasonal fillings

Tasmanian apple and rhubarb tart with dollop cream

Fresh fruit platter

Individual Irish Cream Panna cotta

## Pricing

**Two course Buffet \$55pp or Shared Table Banquet \$57pp**

Please select three main courses, three vegetables, three salads and two desserts

Tea and Coffee station included

**Two Course Buffet with Canapes or Grazing station on arrival \$65 or**

**Shared Table Banquet \$67**

Tea and Coffee station included