

PLATED MENU

Entrée

Lemon pepper Longford chicken fillets with baby salad leaves and orange glaze

Free Range Chicken, mushroom and leek filo with buttered greens

Char grilled vegetables stacked with Huon Valley field mushrooms and tangy tomato salsa (v,vg)

Slow roasted tomato tartan with balsamic glazed shallots, South Cape fetta and lemon pesto (v)

Miso glazed eggplant with puffed rice, silken tofu and shallots (v, vg)

Roast Scottsdale pork belly with crisp apple and white cabbage salad

Crisp skin Tasmanian pork belly with skordalia, green beans and apple infused foam

Smoked Tasmanian salmon with apple and balsamic glaze

Tasmanian tasting plate – this is our chef's selection of local Tasmanian delicacies

Antipasto Platters served to table centres – breads, antipasto, olive and balsamic oil and dukkah

West Haven Goats cheese panna cotta, parmesan wafer, fried basil and red pepper coulis (v)

Baked salmon & caramelized leek tart with a wild rocket & caperberry salad

Shredded duck salad with roasted cherry tomatoes, baby spinach & chilli blueberry glaze

Macadamia crusted chicken tenderloins on salad greens with tarragon mayonnaise



Main Course

Crisp skinned Tasmanian salmon with local crushed Dutch creams, sprout salad & saffron aioli

Lime and Beetroot cured Local salmon, soft herb micro salad and crème fraiche

Chargrilled Longford Scotch Fillet with garlic mash, asparagus, red onion and Holm Oak Cabernet jus

Grilled Cape Grim Eye fillet on sweet potato puree with veggie chips, rocket and Ninth Island Pinot jus

Twice cooked Tasmanian pork belly with candied bacon sprouts, roast apple & Willie Smith organic cider jus

Lilydale Grilled Chicken breast with summer baby vegetables, parmesan mash and tarragon butter

Pan Fried teriyaki chicken breast with avocado, cucumber and wild rice salad finished with wasabi mayonnaise

Chicken Breast on a binji gratin with Dijon mustard and Ninth Island Chardonnay cream reduction

Herb Crusted local lamb loin with sun dried tomato polenta, braised vegetables and rosemary jus

Roast rack of lamb with smoky eggplant, beetroot, dukkah and mint

Slow cooked Longford lamb shoulder with summer vegetables, parmentier potatoes and rosemary jus

Braised lamb shank with herbed smashed potato and steamed local vegetables

Juniper infused veal, heirloom vegetables with horseradish cream and blackberry curd

Pan fried venison wrapped in prosciutto with binji rosti, braised vegetables and balsamic jus

Tasmanian Wallaby fillets, wilted rocket, pickled ginger, and lemon myrtle infused dressing

Crispy confit of duck legs with creamy vanilla bean binji and honey glazed carrots

Chargrilled field mushrooms, with marinated South Cape Fetta, vegetable medley & red pepper aioli (v,vg)

Mediterranean vegetable terrine, green olive and basil tapenade (v,vg)



Desserts

Tasmanian apple and rhubarb tart with King Island cream

Traditional lemon curd tart with Meander Valley Double cream and wild rosella coulis

Olive Tree's signature sticky date pudding with caramel butterscotch and double cream

Flourless chocolate cake with cherry confit and toffee chard (gf)

Soft lemon myrtle pavlova with vanilla anglaise and fruit coulis

Italian tiramisu with macerated strawberries

Irish cream panna cotta with berry compote and caramel crunch

Belgian chocolate mousse with sweet pastry crisps and raspberry cream

Tropical fruit plate with a Grand Marnier sabayon

Tasmanian cheese plate with dried muscatels, nuts and lavosh

Baked blueberry cheesecake with double cream drizzled with raspberry coulis

Chocolate & praline layered parfait with marinated berries & tuille biscuit

Individual baileys irish cream cheesecake with Kahlua cream & marinated strawberries



Pricing

Two Courses

2 Course Alternate Drop

either Entrée & Main Course or Main Course & Dessert \$60.00 per person

2 Course Choice Menu

either Entrée & Main Course or Main Course & Dessert
please select two for guests to choose from \$65.00 per person

Three Courses

3 Course Alternate Drop

Entrée, Main Course & Dessert \$75.00 per person

3 Course Choice Menu

(Entrée / Main Course & Dessert)

Please select two of each course for guests to choose from \$80.00 per person

Canapes and 2 Course Menu

Selection of 5 canapes, Main course alternate drop and Dessert Alternate drop \$75.00 per person

3 Course Interactive Menu

Grazing platters for entree, Main course alternate drop and Roving Mini desserts \$75.00 per person