



Plated Formal

Entrée

Spinach, leek and pumpkin tart/rocket, basil and tomato relish (V)

Swiss brown mushroom/ herb stuffing/ parmesan wafers /balsamic glaze (V)(GF)

Smoked salmon and rocket salad, lemon myrtle blinis, horseradish cream

Crisp pork belly / fennel and orange/ orange caramel vinegar (GF)

Tiger prawns / zucchini ribbon noodle pancake/ wasabi mayo (GF)

Butterflied Rannoch quail/ sweet corn and coriander fritters/ soy ginger dressing (GF)

Vietnamese coconut chicken salad/ crispy greens/ shallots/ lime ginger dressing (GF)

Thai beef salad/ soba noodles/ crispy shallots/ lemongrass dressing

Peppered rare beef/ cucumber and tomato salad

Greek lamb salad / feta /olives/ rocket (GF)

5 spice duck and orange salad, lime and coriander dressing

Main Course

Atlantic salmon fillet/ fresh herb crust/ greens/ lemon butter

Crispy skin chicken/ spinach and semidried tomato / tarragon mustard sauce (GF)

Roasted pork belly orange caramel vinegar glaze/ seasonal vegetables (GF)

Filet mignon/ root vegetables/ potato galette/ red onion marmalade/ béarnaise

Slow cooked lamb shoulder/ capers/ thyme, garlic and red wine jus (GF)

Rannoch Farm quail with crispy speck/ asparagus/ potato pave and redcurrant glaze

Salmon and leek filo parcels/ champagne beurre blanc

Herb crusted lamb rump, seasonal greens, red wine and mint jus (GF)

Tenderloin of beef/ pink eye crush/ cabernet stock reduction (GF)

Roasted pumpkin, spinach and chickpea coconut curry (VE)



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Dessert

Citrus Lemon tart/ passionfruit coulis/ double cream

Ice cream terrine/ fresh berries/raspberry coulis/ almond biscotti

Tasmanian berry summer pudding

Warmed chocolate fudge cake/ raspberry coulis /ice cream

Vanilla bean panna cotta with cinnamon poached pears (GF)

Orange and almond cake/citrus coulis/double cream (GF)

Coffee espresso crème brulee with almond biscotti

Hot sticky date pudding/ butterscotch sauce/ ice cream

A selection of Tasmanian cheeses /fresh fruit/ crackers (set platter only)