



## Function Sample Menus

Option 1

\$50.00 per person

### **Tasmanian Charcuterie Platter**

A selection of local Tasmanian hard and soft cheeses and cured meats accompanied by fresh and dried fruits, quince paste, dips and crisp breads

### **Canapes**

Panko Crumbed Fish Goujons  
with dill tartare sauce

Lamb Meatballs  
cumin and thyme infused lamb  
with tzatziki dipping sauce

Chicken Skewers  
satay marinated chicken  
with crushed cashews and coriander

Pork Belly  
twice cooked master stock braised Pork Belly  
served with apple sauce

Baked Harissa Sweet Potato and Onion Tarts  
with goat's curd

Leek and Three Cheese Arancini  
accompanied with paprika mayonnaise

### **Dessert**

Citrus Tarts  
with seasonal berries



## Function Sample Menus

Option 2

\$60.00 per person

### **Canapes**

Salt and Pepper Calamari  
calamari spicy coated and served  
with lime pepper seasoning

Chicken Skewers  
satay marinated chicken  
with crushed cashews and coriander

Beef Meatballs  
with southern style BBQ sauce

Leek and Three Cheese Arancini  
accompanied with a paprika mayonnaise

### **Mains**

Fish and Chips  
panko crumbed Tasmanian white fish and crispy chips  
served with tartare, lemon and lime pepper seasoning

Braised Tasmanian Lamb  
with rosemary, thyme and bay served  
with herbed potatoes, beetroot relish and tzatziki

Quinoa and Roasted Pumpkin Salad  
roast pumpkin, quinoa, pea tendrils, fresh herbs, feta,  
beetroot, paprika and a lemon myrtle dressing

### **Dessert**

Chocolate Brownie



## Function Sample Menus

Menu Option 3

\$70.00 per person

### **Canapes**

Panko Crumbed Fish Goujons  
with dill tartare sauce

Pork Belly  
twice cooked master stock braised Pork Belly  
served with apple sauce

Baked Harissa Sweet Potato and Onion Tarts  
with goat's curd

Leek and Three Cheese Arancini  
accompanied with paprika mayonnaise

### **Mains**

Braised Tasmanian Lamb  
with rosemary, thyme and bay served  
with crispy roasted potatoes, rosemary, sea salt and garlic aioli

Tasmanian Salmon  
marinated with pepper berry and olive oil  
served with a Saffron infused brown rice, sweet potato, pistachios,  
cranberries, pea sprouts, feta and lemon myrtle dressing

Moroccan Spiced BBQ Chicken Breast  
marinated in Moroccan spices with fresh lemon and sumac yoghurt  
with a pearl cous cous salad with tomatoes, cucumber, parsley and peppers

### **Dessert**

Raspberry Panna Cotta  
with berry coulis and biscotti



## Function Sample Menus

Menu Option 4

\$80.00 per person

### **Canapes**

Tasmanian Oysters  
Served natural and with  
gin pickled cucumber and lime

Tasmanian Lamb Meatballs  
with middle eastern spice and tzatziki

Chicken Skewers  
satay marinated chicken  
with crushed cashews and coriander

Leek and Cheese Arancini  
accompanied with a paprika mayonnaise

### **Mains**

Tasmanian Salmon  
marinated with pepper berry and olive oil  
served with a Saffron infused brown rice, sweet potato, pistachios,  
cranberries, pea sprouts, feta and lemon myrtle dressing

Slow Roasted BBQ Pork Shoulder  
with crispy roasted potatoes, rosemary,  
sea salt and garlic aioli

Grass-Fed South-East Beef Cheeks  
slow roasted in dark ale and served with potato puree,  
salsa verde and dressed leaves

### **Dessert**

Tasmanian Cheese Platter  
A selection of local Tasmanian hard and soft cheeses  
accompanied by fresh and dried fruits, quince paste and crisp breads

Citrus Tarts  
with seasonal berries