

\$35 Set Menu

SET OR ALTERNATE DROP

ENTREES - PICK 2

Fresh House Made Soup

*potato & bacon - pumpkin & sweet chilli - curried broccoli
& banana - vegetable minestrone*

Garlic Bread

garlic infused crusty loaf

Honey Roasted Walnut & Pumpkin Salad

a mixed leaf salad

MAINS - PICK 2

Chicken Schnitzel

*tender chicken breast crumbed and lightly fried -
served with crunchy chips, salad and pan gravy*

300gm Rump Steak

*cooked medium & served with broccolini, honey
carrots, savoury roasted potatoes and topped with a
red wine jus*

Beer Battered Barramundi

*succulent traditional beer battered fillets served
with golden fries, fresh garden salad, tartare sauce
and a wedge of lemon*

Scotch Fillet Burger

*150gm scotch fillet on a toasted bun with lettuce,
tomato, caramelized onion, cheese & BBQ sauce
served with crunchy chips*

Spinach, Mushroom & Feta Frittata

served with a fresh garden salad

Pork, Sage & Apple Rissoles

*served with creamy mash potato, steamed seasonal
vegetables and housemade apple gravy*

DESSERTS - PICK 2

Apple Strudel

*housemade apple strudel with vanilla ice cream and
fresh berry coulis*

Sticky Date Pudding

*fresh housemade pudding with rich butterscotch
sauce and vanilla icecream*

Chocolate Cheesecake

*Decadent house made cheesecake served with berry
coulis, fresh strawberries and cream*

\$45 Set Menu

SET OR ALTERNATE DROP

ENTREES - PICK 2

Lamb & Rosemary Salad

marinated lamb rump fillets with baby spinach, cherry tomatoes, spanish onion and carrot with a balsamic dressing

Tempura Mushrooms

served with a fresh garden salad and a chilli & soy dipping sauce

Roasted Vegetable & Pinenut Salad

roasted zucchini, eggplant, capsicum, pumpkin & pine nuts tossed through a mixed leaf salad

Soup and Crusty Bread

chicken & corn - beef minestrone - cream of mushroom - cauliflower & cheese

Crumbed Chicken Satay Skewers

chicken breast skewers served with a fresh side salad

MAINS - PICK 2

Texan BBQ Pork Ribs

smokey BBQ ribs topped with crunchy onion rings served with fries and coleslaw

Chicken Roulade

chicken, cheese and cranberry roulade served with creamy mash potato, asparagus, baked carrots and finished with a garlic sauce

Crispy Chicken & Avocado Burger

crispy fried chicken breast on a fresh toasted bun with avocado, garlic aioli, lettuce, tomato and cheese and spanish onion served with crunchy golden fries

300grm Porterhouse Steak

char grilled and served with sweet potato mash, brocolini, charred corn cobs & blistered cherry tomatoes topped with caramelized onion and mushroom jus

Lemon & Caper Flathead

fillets marinated in lemon & caper oil and oven baked served with semi dried tomatoes, creamy mash and a fresh garden salad

Traditional Irish Stew

chunky lamb and vegetable pieces in a rich rosemary gravy served on steamed rice with brocolini & baby carrots

DESSERTS - PICK 2

Housemade White Chocolate & Raspberry Cheesecake

served with cream, berry coulis and chocolate shards

Apple Sponge Cake

fresh house made served with custard, vanilla ice-cream and fresh strawberries

Panna Cotta

vanilla panna cotta served with berry coulis, kiwi fruit and fresh cream

Salted Caramel Pudding

served with rich chocolate ganache with berry compote and ice-cream

\$55 Set Menu

SET OR ALTERNATE DROP

ENTREES - PICK 2

Fresh Tasmanian Oysters

natural, sweet chilli & parmesan and kilpatrick served with fresh garden salad

Antipasto Plate

selection of meats, feta cheese, olives, sun dried tomatoes and crusty garlic bread

Roasted Pumpkin and Fetta Tart

house made served with fresh garden salad and balsamic glaze

Honey Soy Chicken Skewers

served with a fresh garden salad

MAINS - PICK 2

Eye Fillet Steak

char grilled & served on a minted pea puree with roasted beetroot, grilled asparagus, dutch carrots and cherry tomatoes topped with a roasted garlic and red wine jus

Gourmet Stuffed Chicken Breast

breast stuffed with spinach, bacon, brie & sundried tomatoes served with pumpkin puree, broccolini, wilted spinach & cherry tomatoes with hollandaise sauce

Baked Tasmanian Salmon

served with sweet potato & pumpkin mash, braised leeks, roasted red peppers, wilted spinach and topped with hollandaise

Minted Lamb Rack

roasted lamb rack marinated in mint served with savory roasted potatoes, green beans, char grilled corn cobs, honey dutch carrots and cherry tomatoes

Honey Orange Glazed Duck

slow cooked duck Maryland topped with honey & orange glaze served on steamed rice with wilted bok choy, baby carrots and cherry tomatoes

Mushroom Risotto

creamy mushroom risotto with spinach and parmesan

DESSERTS - PICK 2

Panna Cotta

salted caramel panna cotta served with berry coulis, chocolate shavings and cream

Blueberry and Vanilla Cheesecake

served with chocolate dirt, strawberry compote and fresh cream

Banana & Chocolate Hazelnut Crepes

french crepes with banana, hazelnuts and chocolate ganache served with cream and fresh strawberries

Lemon Meringue Pie

served with zingy citrus coulis, chocolate shavings and cream

Platter Menu

COLD OPTIONS

Mixed Sandwiches <i>selection of mixed sandwiches on white & multigrain bread</i>	\$50
Cheese & Crackers <i>selection of cheeses and water crackers - choose 3 cheeses danish fetta, blue vein, camembert, brie, tasty cubes, ricotta, gouda</i>	\$50
Selection of Dips with Crackers & Vegetable Sticks <i>choose 3 house made dips avocado, sweet chilli, french onion, cream cheese & sundried tomato, tomato salsa, smoked salmon & cream cheese, roasted pumpkin, caramelized onion and bacon</i>	\$50
Guacamole, Tomato Salsa, Corn Chips & Veggie Sticks	\$35
Gourmet Mini Toasts <i>smoked salmon, dill & cream cheese, turkey cranberry & brie, sun dried tomato & roasted pumpkin, chicken pesto & red onion, rare roast beef & seeded mustard</i>	\$50
Antipasto Platter <i>selection of cold meats with semi dried tomatoes, olives, danish fetta and served with crispy bread slices</i>	\$60
Vegetarian <i>cucumber cherry tomato & spanish onion skewers, roasted pumpkin & cream cheese mini toasts, tomato feta & spinach frittata & honey roasted walnut and coleslaw cos lettuce cups</i>	\$40
Vegan <i>cucumber cherry tomato & spanish onion skewers, roasted pumpkin & and spinach risotto balls & beetroot and cashew stuffed cherry tomatoes</i>	\$40
Mini Tortilla Pinwheel Wraps <i>turkey, cranberry & spinach - lettuce spanish onion, tomato & cheese chicken caesar - ham, honey mustard, lettuce, tomato & cheese</i>	\$50

SWEET OPTIONS

Sweet Tray <i>assorted cakes, slices and mini muffins</i>	\$45
Fruit Platter <i>assorted fresh seasonal fruit</i>	\$45
Selection of Danishes & Pastries	\$50

Platter Menu

HOT OPTIONS

Party Pies, Sausage Rolls & Mini Quiche \$55

Spring Rolls, Samosas & Dim Sims \$55

Pizza Platter \$55

choose 3 house made pizzas

bbq chicken, vegetarian, hawaiian, margarita, bolognaise, satay chicken, smoked salmon & caper, supreme, aussie, cheesy garlic

Lamb Kofta Balls \$55

served with tzatziki - gluten free available

Fried Chicken Platter \$65

nuggets, wing dings, sweet chilli tenders, garlic balls and popcorn chicken

Mixed Chicken \$65

buffalo wings, satay chicken skewers, honey soy tenders and moroccan chicken balls - gluten free available

Fried Seafood \$75

crumbed prawn cutlets, tempura fish cocktails, panko crumbed squid rings and scallops

Seafood \$80

tasmanian oysters 3 ways (kilpatrick, natural & sweet chilli & parmesan) steamed tasmanian mussels, tasmanian salmon bites, salt & pepper dusted squid and marinated scallop skewers - gluten free

Vegetarian \$45

sundried tomato & asparagus filo roll, cream cheese and dill roasted capsicum fingers, zucchini slice, fetta & roast pumpkin stuffed mushrooms

Vegan \$45

tempura zucchini chips, onion and roasted pumpkin stuffed mushrooms, gherkin and caper roasted capsicum, sweet chilli roasted cashew & eggplant roulade

Tempura Mushrooms \$40

served with a chilli soy dipping sauce