

PLATED SET MENU

| ENTREEÉ

- Shima wasabi cured Cape Grim beef fillet with onigiri and pickled vegetable salad
- Huon smoked salmon with avocado salsa, pickled fennel and citrus beetroot dust (GF)
- Tasmanian trio of salmon – Poltergeist gin cured, house hot smoked rilletes and Woodbridge cold smoked with lemon curd and wasabi mini macaron (GF)
- House meat plate - Tea smoked duck, beef pastrami and cider marinated quail breast with an apple and single malt gel, pickled cauliflower and walnut crumb
- Lemon and sumac marinated chicken with a chickpea, roast capsicum and carrot salad and orange blossom, honey and labneh dressing (GF)
- House smoked duck breast with a caramelised beurre Bosc pear, pearl barley, pickled rhubarb and walnut salad with a red cabbage cream
- Twice cooked pork belly with a grain, carrot and pepita salad and pear relish
- Seafood plate – Ceviche scallops, pickled octopus and gin cured blue eye with kipfler potato, corn cream, pickled seaweed and pickled baby carrot

| VEGETARIAN OPTIONS

- Beetroot terrine with pickled baby carrot, Brussel sprout leaves, single malt gel and baby macaron (V)
- Selection of seasonal heirloom baby vegetables and fresh herbs dressed with cream of cauliflower and rhubarb sauce (V)
- Goat's cheese panna cotta with a pea and radish salad, almond crumb and corn cream (V)

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| MAIN

- Sous vide chicken with romaine gnocchi, zucchini and a green olive and tomato sugo
- Roasted chicken roulade with Paris mash, sweet corn, pancetta and greens ^{GF}
- Chicken with Boks bacon, crushed new season potatoes, peas and leek
- Braised beef brisket with kale hash, pumpkin and a sticky orange and balsamic jus ^{GF}
- Roasted fillet of beef with potato pave, mushroom puree and baby carrots ^{GF}
- Pan seared local fish with olive oil mash, caponata and lemon and basil crumb
- Herb crusted salmon with potatoes, seasonal greens and a champagne sauce
- Miso glazed salmon with sesame rice and Asian greens
- Harissa marinated lamb rump with freekeh pilaf, pumpkin and charred greens
- Roast lamb rump with sweet potato hash, pea puree and crisp prosciutto ^{GF}
- Market white fish with potato and petit pois a la Française
- Maple glazed pork belly with spiced carrot puree, wild rice, and cavolo nero ^{GF}
- Lamb rump with eggplant, baby onions, tahini, pearl couscous and pistou

| VEGETARIAN OPTIONS

- Spiced vegetable pakoras in coconut masala with basmati rice and greens ^V
- White polenta with roast cauliflower, grilled zucchini, green olives and tomato ^V
- Baked eggplant with tahini, pistou and wild rice ^{VG}

| SIDE DISHES

- Italian salad with cherry tomatoes and Spreyton fresh apple cider dressing
- Rocket and pear salad with shaved Heidi Gruyere
- Seasonal panache of vegetables
- Roasted pumpkin and sweet potatoes dressed with gremolata
- Assorted herbed Huonville mushrooms
- Roasted chat potatoes tossed with herbs

| BREAD AND DIPS

As an additional touch why not provide your guests with a selection of bread and dips to the table on arrival?

Set in the middle of the table a selection of organic sour dough, toasted olive focaccia, Turkish and flat bread with dips comprising of roasted carrot and maple dip, harissa spiced hummas dip and pea roasted fennel dip.