

Group Menu

All menus are for minimum of 15 people

Dinner menu

Menu 1:

2 course \$52 per person

3 course \$62 per person

Entree

Pickled Octopus Salad

Green Olives, Tomato's, Red Onion, Cucumber, Herbs and Balsamic Glaze (gf*)

Grilled Haloumi

Zaatar Couscous, Chickpea's Fruit and Nut Spiced Pumpkin Hummus (v)

Sour Dough

House Whipped Butter (v)

Main

Beer Battered Fish

with Chips and Garden Salad, House Tatare Sauce

Spiced Chicken Breast

Zaatar Couscous Caramelised Vegetables, Saffron Citrus Yoghurt, Chimichurri, Charred Corn, Chorizo Crumble (gf*)

Beetroot Quinoa Salad

Slow Roasted Beetroot, Shaved Young Heirloom Beetroots, Quinoa, Mixed herb, Balsamic Glaze, Herb Oil and Whipped Wasabi Cream (gf, v,ve*)

Dessert

Fruits of the Forest Chocolate Tart

Tasmanian Pepper Berry and Leatherwood Honey Ice Cream, Peanut Praline, Chantilly Cream, Berry Port Compote and Chocolate Shard

Apple and Mixed Berry Crumble

Caramelised Fig Ice cream, Double King Island Cream, Biscuit Granola Crumble, Cinnamon Pastry Twist

Menu 2:

2 course \$54 per person

3 Course \$64 per person

Entree

Blue Lagoon Trio of Oysters

Bloody Mary, Jalapeno honey and Mint, Natural (gf)

Bruschetta

Slow Roasted Pumpkin, Fire Roasted Capsicum, Caramelised Onion, Rocket, Corn Puree, Balsamic

Glaze, Toasted Sour Dough, Whipped Wasabi (ve*)

Baked BlackBerry Rannoch Farm Quail

Walnut and Apple Salad, Black Berry and Balsamic Sauce (gf*)

Main

Pan Fried Tasmanian Salmon

Fried Chorizo and Pea Paella Croquette, Rocket, Romanesco Sauce, Chimichurri and Blistered

Cherry Tomato's

Wild Clover Lamb Rump

Spiced Pumpkin Hummus, Quinoa, Beetroot, Charred Vegetables, Rocket, Whipped Wasabi Cream,

Red Wine Jus, Served Medium Rare (gf)

Grilled Haloumi, Spiced Fruit and Nut Couscous Salad

Caramelised Vegetables, Chickpea, Saffron Citrus Yoghurt,

Dessert

Tasmanian Cheese Platter

King Island Smoked Cheddar, Bream Creek Black Ash Brie, Bream Creek Mild & Creamy Blue, Lavosh,
Perfect Pear Paste (gf*)

Pina Colada Panna Cotta

Char Grilled, Poached Pineapple, Toasted Coconut, Tropical Sorbet, White Chocolate and Apricot

Peanut Shard (gf,ve*)

Lunch Menu and Corporate Catering

Breakfast Option: \$25

Choice of anything off al la carte breakfast menu and complimentary juice, tea or coffee

Morning Tea Option 1: \$12 Per Person

Tea and Coffee, Muffin or Scones

Morning Tea Option 2: \$15 Per Person

Tea and Coffee, Muffin or House Scones, Fruit Platters

Afternoon Tea Option 1: \$12 Per Person

Tea and Coffee, Muffin or House Made Sweet

Afternoon Tea Option 2: \$15 Per Person

Tea and Coffee, Muffin or House Made Sweet, Cheese Platters

Lunch Menu: (Al a Carte)

1 Course \$24 per person

2 Course \$32 per person

Mains

Pumpkin Salad

Goats Cheese, Walnut, Caramelised Onion, Roasted Pumpkin and Rocket, Balsamic Glaze

Moo Brew Battered Fish of the Day

Chips and Salad House Tatare Sauce

Lamb and Pinot Pie

With Greek Salad

Double Cheese Burger With Bacon

Lettuce, Aioli, Smokey House BBQ Sauce and side of chips

Dessert

Choice of Today's Sweets Examples: Cheesecake, Citrus Tart, Mud cake

Platters

Sandwich Platters

\$5.50 S/W

Sandwich and Wrap Platters

\$10 Per Wrap

Hot Soup With Bread

\$14 Per Person

Fruit Platter

\$7 Per Person

Cheese Platter

\$12 Per Person

*** All menus are subject to change with seasonality and restaurant menu changes.

*** Please let us know well in advance any dietary requirements or allergens.

*** If our menus are not quite what you are looking for please let us know and we will be happy to work with you to create the perfect menu.