

\$45 per head
Minimum 20 people

Entree

Scallop Raviolo

Tasmanian Scallop ravioli in a light chicken consommé topped with julienne vegetables

Thai Beef Salad

North West Coast beef cooked medium rare, complimented with angel hair noodles and crisp Asian vegetables

Mains

Pork Picatta

Pork picatta with a spicy plum sauce served atop a North West Coast potato and parsnip mash

Chicken and Mushroom Risotto

Organic Nichols Chicken and locally grown mushroom risotto with pinenut pesto and shaved tilsit cheese sourced from lactos

Eye Fillet Medallions

Locally grown Eye fillet medallions served with potato rosti, mushroom and blueberry jus

Dessert

Golden Syrup Dumplings

Served with Tassie toffee apple and vanilla ice-cream

White Chocolate and Raspberry Panna Cotta

White chocolate and raspberry berry panna cotta in a white chocolate basket

Options:

2 Courses only- \$40 per head

Additional Vegetarian dishes

Menu Valid Until: December 31st 2009