

banquet menu selection

Entrée

Traditional caesar salad resting on a bed of Tasmanian smoked salmon

Seared kangaroo loin on crisp salad greens with a balsamic dressing

Spinach and ricotta ravioli tossed in a caper and sage butter

Satay chicken skewers served with pilaf rice

Chilled trio of prawns served with avocado and a tangy mango salsa

Roasted vegetable soup with crispy croutons

Main Course

Tasmanian salmon crusted with macadamia nuts and complimented with a dill and mustard cream

Roasted striploin of beef accompanied by a wild mushroom sauce

Veal cutlets on a potato rosti accompanied with a rich cumberland sauce

Roasted chicken breast coated in a creamy peppercorn sauce

Market fresh fish topped with a spring vegetable caponatta

Dessert

House-made profiteroles filled with a liqueur crème anglaise

Blackberry cheesecake accompanied by a berry compote

Portuguese citrus tart served with gelato

Traditional pavlova topped with seasonal fruits

Rich chocolate mud cake served with a chantilly cream

Fresh seasonal fruit plate accompanied by a berry sorbet

Individual Christmas pudding served with a brandy anglaise