

# SET MENU'S

## SHARED BANQUET STYLE

### 2 Course Set Menu - \$55pp

*Min. 2 people*

#### **Starters**

##### **Green Olives**

stuffed with fetta, herbs, and garlic. Crumbed and fried.

##### **Grilled Flatbread**

with sweet potato hummus, crispy onions and olive oil.

##### **Tasmanian Seafood**

served in tomato, fennel, garlic & saffron.

#### **Mains**

##### **Nichols Chicken Maryland**

with polenta & parmesan fritters, roasted celeriac & carrots served with a mushroom and masala sauce.

##### **Cape Grim Beef**

with potato donuts, braised spinach and a romesco sauce.

### 2 Course Vegetarian Set Menu - \$55pp

*Min. 2 people*

#### **Starters**

##### **Green Olives**

stuffed with fetta, herbs, and garlic. Crumbed and fried.

##### **Grilled Flatbread**

with sweet potato hummus, crispy onions and olive oil.

##### **Polenta & Parmesan Fritters**

with a special mushroom sauce.

#### **Mains**

##### **Wild Mushroom & Tofu Ragu**

with ice-burg lettuce.

##### **House Made Gnocchi**

with pumpkin, mushroom & lemon fetta.

### 3 Course Set Menu - \$70pp

*Min. 2 people*

#### **Starters**

##### **Green Olives**

stuffed with fetta, herbs, and garlic. Crumbed and fried.

##### **Wild Mushroom & Tofu Ragu**

with ice-burg lettuce.

##### **Roasted Tasmanian Scallops**

in 1/2 shells with fennel, chilli and lemon butter.

#### **Mains**

##### **Cape Grim Beef**

with potato donuts, braised spinach and a romesco sauce.

##### **Bouillabaisse Tasmania**

A selection of fresh market fish, scallops, urchins & octopus, poached in tomatoes, fennel, garlic and saffron. Served with crusty sourdough and paprika aioli.

#### **Dessert**

##### **Flourless Chocolate Cake & White Chocolate Semi-freddo**

with caramelised almonds and a raspberry sauce

# À LA CARTE

## *Snacks & Starters*

### **Green Olives - \$8**

stuffed with fetta, herbs, and garlic. Crumbed and fried.

### **Grilled Flatbread - \$12**

with sweet potato hummus, crispy onions and olive oil.

### **Wild Mushroom & Tofu Ragu - \$14**

with ice-burg lettuce.

### **Crispy Pork Belly - \$17**

with sweet and sour cabbage and a red pepper sauce

### **Roasted Tasmanian Scallops - \$20**

in 1/2 shells with fennel, chilli and lemon butter (4).

## *Mains*

### **House Made Gnocchi - \$28**

with pumpkin, mushroom & lemon fetta

### **Nichols Chicken Maryland - \$32**

with polenta & parmesan fritters, roasted celeriac & carrots served with a mushroom and masala sauce.

### **Cape Grim Beef - \$36**

with potato donuts, braised spinach and a romesco sauce.

### **Bouillabaisse Tasmania - \$45**

A selection of fresh market fish, scallops, urchins & octopus, poached in tomatoes, fennel, garlic and saffron. Served with crusty sourdough and paprika aioli

## *Dessert*

### **Chocolate Crème Brûlée - \$11**

with orange hazelnut biscotti, mandarin in caramel sauce

### **Apple and Rhubarb Crumble - \$11**

with rose-water custard fritters

# DRINKS

## **White Wine**

	<b>Glass</b>	<b>Bottle</b>
Morgan's Bay Sauvignon Blanc	\$8.00	\$30.00
Tamar Ridge Riesling	\$12.00	\$50.00
Penfolds Chardonnay	\$12.00	\$50.00

## **Sparkling Wine**

Morgan's Bay Sparkling Cuvee	\$8.00	\$30.00
Jansz Non Vintage Sparkling Cuvee	-	\$50.00

## **Red Wines**

Morgan's Bay Shiraz Cabernet	\$8.00	\$30.00
Tamar Ridge Pinot Noir	\$12.00	\$50.00
Penfolds Shiraz	\$12.00	\$50.00

## **Beers/Ciders**

Boags Draught	\$9.00
Boags Premium Light	\$9.00
Boags Premium Larger	\$9.00
Great Northern	\$9.00
Heineken	\$9.00
Van Dieman Pale Ale	\$11.00
Sommersby Apple Cider	\$9.00

## **RTDS**

Canadian Club Cola and Dry	\$12.00
Jack Daniels & Cola	\$12.00
Jim Beam & Cola	\$12.00
Bundaberg and Cola	\$12.00
Gordon's Gin and Tonic	\$12.00
Vodka Cruisers	\$12.00
- raspberry or guava	

Tea, coffee, & soft drink available.