

3TH FEBRUARY 2018

Baked Turkish Bread
Olive oil and balsamic glaze
Tzatziki dip

TASTING PLATE

Beef croquettes, mustard seed mayonnaise
Tasmanian smoked salmon, apple, celery salad and honey lemon dill dressing
Feta cheese and onion tart with fig, rocket and fig syrup

MAIN COURSE

HERB CRUSTED BARRAMUNDI FILLET

Sauteed potatoes and asparagus
Sparkling wine cream sauce

OR

GRILLED GUBAN CHICKEN BREAST

Pineapple, red cabbage slaw
Corn, capsicum and coriander salsa
Pomegranate syrup and roasted duck fat kipfler potatoes

OR

AMELIA PARK LAMB SHOULDER

Braised in tomato, olives and capsicum
Served with mint thyme, rosemary Gremolata
And baked glazed cream potatoes

OPTIONAL GOST

DESSERT

TEA AND COFFEE

3TH FEBRUARY 2018

Baked Turkish Bread
Olive oil and balsamic glaze
Tzatziki dip

TASTING PLATE

Beef croquettes, mustard seed mayonnaise
Tasmanian smoked salmon, apple, celery salad and honey lemon dill dressing
Feta cheese and onion tart with fig, rocket and fig syrup

MAIN COURSE

HERB CRUSTED BARRAMUNDI FILLET

Sauteed potatoes and asparagus
Sparkling wine cream sauce

OR

GRILLED GUBAN CHICKEN BREAST

Pineapple, red cabbage slaw
Corn, capsicum and coriander salsa
Pomegranate syrup and roasted duck fat kipfler potatoes

OR

AMELIA PARK LAMB SHOULDER

Braised in tomato, olives and capsicum
Served with mint thyme, rosemary Gremolata
And baked glazed cream potatoes

OPTIONAL GOST

DESSERT

TEA AND COFFEE

17TH FEBRUARY 2018

Baked Turkish Bread
Olive oil and balsamic glaze
Hummus dip

TASTING PLATE

Vegetable parcels with coriander yoghurt
King prawn salad, guacamole, spicy sauce, tortilla crisps
Moroccan marinated lamb, preserved lemon and chickpea puree

MAIN COURSE

PAN FRIED SEASONAL FISH

Vine grown tomato, pickled red onion, feta, basil salad
Rosemary salted fries

OR

SCOTCH FILLET OF BEEF

Cajun, semi dried tomato aioli, corn croquettes
Grilled paprika peppers

OR

ROASTED PORK LOIN

Roasted sweet potato, carrot and
Japanese pumpkin, harissa yoghurt
Apple, macadamia nut granola

OPTIONAL GOST

DESSERT

TEA AND COFFEE

17TH FEBRUARY 2018

Baked Turkish Bread
Olive oil and balsamic glaze
Hummus dip

TASTING PLATE

Vegetable parcels with coriander yoghurt
King prawn salad, guacamole, spicy sauce, tortilla crisps
Moroccan marinated lamb, preserved lemon and chickpea puree

MAIN COURSE

PAN FRIED SEASONAL FISH

Vine grown tomato, pickled red onion, feta, basil salad
Rosemary salted fries

OR

SCOTCH FILLET OF BEEF

Cajun, semi dried tomato aioli, corn croquettes
Grilled paprika peppers

OR

ROASTED PORK LOIN

Roasted sweet potato, carrot and
Japanese pumpkin, harissa yoghurt
Apple, macadamia nut granola

OPTIONAL GOST

DESSERT

TEA AND COFFEE

3RD MARCH 2018

Baked Turkish Bread
Olive oil and balsamic glaze
Tzatziki dip

A TASTING PLATE

Mushroom and chive Arrancini, corn tomato salsa
Tasmanian sugar cured salmon salad pickled cucumber,
Honey mustard dressing
Meatballs with chorizo sausage, capsicum cream sauce

MAIN COURSE

PAN FRIED BARRAMUNDI FILLET

Paprika, herb garlic butter, asparagus
Basket of hand cut chips

OR

DUCK LEG CONFIT

Middle eastern spiced pearl cous cous
With figs and apricots
Sticky Kumquat glaze and labne

OR

ROASTED BEEF FILLET

Creamed potato, roasted garlic
Grilled field mushroom, red wine sauce

OPTIONAL GOST

DESSERT

TEA AND COFFEE

3RD MARCH 2018

Baked Turkish Bread
Olive oil and balsamic glaze
Tzatziki dip

A TASTING PLATE

Mushroom and chive Arrancini, corn tomato salsa
Tasmanian sugar cured salmon salad pickled cucumber,
Honey mustard dressing
Meatballs with chorizo sausage, capsicum cream sauce

MAIN COURSE

PAN FRIED BARRAMUNDI FILLET

Paprika, herb garlic butter, asparagus
Basket of hand cut chips

OR

DUCK LEG CONFIT

Middle eastern spiced pearl cous cous
With figs and apricots
Sticky Kumquat glaze and labne

OR

ROASTED BEEF FILLET

Creamed potato, roasted garlic
Grilled Mushroom, red wine sauce

OPTIONAL GOST

DESSERT

TEA AND COFFEE

17TH MARCH 2017

Baked Turkish Bread
Olive oil and balsamic glaze
Hummus dip

TASTING PLATE

Baked Ciabatta Bread
Zucchini and corn fritters
Pork & bacon terrine and pickles
Crumbed king prawn with lemon dill, garlic mayonnaise

MAIN COURSE

PAN-FRIED SEASONAL FISH

Filo parcel filled with spinach, sun dried, tomato and feta
Served on a roasted capsicum cream sauce

OR

TWICE COOKED PORK BELLY

Apple, pineapple slaw
Pomegranate, orange syrup
Morrocan spiced roasted sweet potato

OR

GRILLED HARVEY SCOTCH FILLET OF BEEF

Glazed baked cream and garlic potatoes
Mushroom, bacon, shallot sauce
And green beans

OPTIONAL GOST

DESSERT

TEA AND COFFEE

17TH MARCH 2017

Baked Turkish Bread
Olive oil and balsamic glaze
Hummus dip

TASTING PLATE

Baked Ciabatta Bread
Zucchini and corn fritters
Pork & bacon terrine and pickles
Crumbed king prawn with lemon dill, garlic mayonnaise

MAIN COURSE

PAN-FRIED SEASONAL FISH

Filo parcel filled with spinach, sun dried, tomato and feta
Served on a roasted capsicum cream sauce

OR

TWICE COOKED PORK BELLY

Apple, pineapple slaw
Pomegranate, orange syrup
Morrocan spiced roasted sweet potato

OR

GRILLED HARVEY SCOTCH FILLET OF BEEF

Glazed baked cream and garlic potatoes
Mushroom, bacon, shallot sauce
And green beans

OPTIONAL GOST

DESSERT

TEA AND COFFEE

