



Quotation for 2016.17 Evening Menu 2

*\$52.00 2 Course Main & Dessert
\$62.00 3 course - pre-dinner nibbles (starting price)
\$70.00 3 course - Entrée Mains and Dessert*

Entrée

(choose 2 if group over 50 or 3 is under 50)

Walnut , Blue Cheese and Raspberry Brandy Terrine

Crumbed Mushrooms filled with Neufetel Cream Cheese roasted capsicum served with a Raspberry Chilli sauce and greens

House Cured Trout served with Asian Slaw and Raspberry Mayonnaise

Chicken liver and Smokey Bacon Pate served with Crusty Bread and Pickled Vegetables

Thai Wagu Beef Salad served with a garden salad Raspberry Balsamic Reduction

Mains

(choose 2 if group over 50 or 3 is under 50)

Chudleigh Rack of Lamb slow Roasted or Lamb Shanks served with Vegetable Puree , Broad bean, Green Beans and Pea medley and served with a raspberry Jus and house made mint Jelly

Herb Crusted Blue Grenadier with New Potatoes & Broad beans , Green Bean and Pea medley Raspberry hollandaise Sauce

Chicken Roulade with local walnut and chestnut stuffing and served with a festive raspberry jelly on a bed of Vegetable Puree , Wilted Spinach and a Creamy White Wine Sauce

Mushroom Rissotto - Mixed Wild Mushrooms, Shitake and local mushrooms, baby spinach leaves, finished with Tasmanian olive oil and Shaved parmesan

Desserts

(choose 3)

Baked Raspberry Cheesecake served with raspberry sauce and Meander Valley double Cream

Fresh Raspberry Sundae

Chocolate WhoopieMudcake served with Berries and Meander Valley Double Cream

Raspberry pancake Served with Homemade Raspberry Icecream , fresh raspberries and Meander Valley double Cream

Raspberry Pavlova

Followed by Tea/Coffee and a Gourmet Chocolate Coated Raspberry

Tables cloths extra \$2 per person , unless function is on a week day