



# Premium Function Menu

## Premium Menu

2 Main Course  
2 Dessert  
**\$47.00 Per Person**

2 Entrées  
2 Main Courses  
2 Desserts  
**\$56.00 Per Person**

3 Entrées  
3 Main Courses  
3 Desserts  
**\$62.00 Per Person**

### 2 Course Alternate Drop

2 Main Courses  
2 Desserts  
**\$45.00 Per Person**

### 3 Course Alternate Drop

2 Entrees  
2 Main Courses  
2 Desserts  
**\$55.00 Per Person**

### Soup

(GF,V)

Chef's Homemade selection

### Entrée

(GF)

Prosciutto Scallops— *Pan Seared Scallop wrapped in Prosciutto with Beetroot Hummus, glazed with Chipotle Adobo Sauce*

Tiger Prawns— *On Trammis Special Rice & Citrus Gremolata*

(V)

Vegetable Croquettes— *With Spinach, Potato & Smoke Cheddar*

(GF,V)

Sushi Rolls— *Rolled Japanese Rice with mixed vegetable*

### Main Course

Organic Nichols Chicken Breast— *Grilled Nichols Chicken Breast with Korean slaw, Grilled Cob & Finished with Chefs Special Sauce*

Bass Strait Scotch Fillet— *On Potato Gratin, Asparagus & Thyme Jus*

Cressy Lamb Shank— *Slow cooked Braised Lamb Shank in Devil's Corner Red Wine, Hearty Tomato sauce & Served with warm Sweet Potato & Gremolata*

Pork Cutlet 'Meander Valley'— *Served with Sweet Potato Puree, Seasonal Vegetables & Apple Cider Jus*

Pan Seared Tasmanian Salmon— *Served with Saffron Couscous and Lemon Herb Vinaigrette*

(V)

Tasmanian Mushrooms— *Stuffed with Roasted Pumpkin & Persian Feta topped with a herb crust*

### Dessert

Kahlua Cream Chocolate Mousse— *Cream Jelly layered under a Cookie Cream and topped with Coffee Cream Chocolate Mousse*

Chocolate Lava Cake— *Decadent Chocolate Pudding filled with Chocolate Sauce, Served warm to release the Molten runny Chocolate*

Chef's Selection Cheesecake

(GF)

Fresh Fruit Salad— *Served with Whipped Cream*

Function Menus are set for a minimum of 10 People,  
Any Number above 40 must be Alternate Drop