



PENINSULA BANQUET MENU

Our Peninsula Banquet menu has been prepared with gourmet produce, creatively presented with a touch of class for your special occasion.

Vegetarian and special dietary meals are available upon request.

PACKAGE PRICES:

One choice from each course

3 courses, coffee/tea and house chocolates \$49 per person

2 courses, coffee/tea and house chocolates \$39 per person

Two choices from each course (alternatively served in a 50/50 split)

3 courses, coffee/tea and house chocolates \$65 per person

2 courses, coffee/tea and house chocolates \$55 per person

** There must be a minimum of 20 guests to select from this menu*

CANAPE OPTION

* 1/2 hour Chef's Selection of hot and cold canapes: \$8.00 per person

Entrees

Carpaccio of grain fed Eye Fillet of Beef, Rocket and Parmesan Salad and dressed with White Truffle Oil

Terrine of pressed Confit Free Range Chicken and Wild Mushrooms, Tarragon infused slow cooked Tomato Compote and a salad of seasoned greens

“Houn” Tasmanian Smoked Salmon, Baby Caper and Shrimp Salad, Citrus Crème Vinaigrette and a Tagliatelle of Cucumbers

Raw Slices of Yellow Fin Tuna, Crab Remoulade and a Tomato Sorbet

Roulade of free range Chicken Breast, Coriander and Corn Salsa and a Chive Sour Cream Mousse

Chilled slow braised house made Corned Beef, served at room temperature with a Radish and Beetroot Salad and a Horseradish Cream

Chilli and Ginger Roasted Boneless Quail, Sichuan seasoned Vegetable Salad and a Lime and Mango Dressing

Tea Smoked Loin of Gippsland Lamb, Braised Fennel and Sun Blushed Tomato Salad Sauce Tapenade

Salad of Ripe “Flinders” Roma Tomatoes, Green Tomato, Kalamati Olive and Bocconcini salad served with Crisp Pancetta and Basil Pesto

Seared Local Snapper Escabeche, Beetroot Mousse and a Caper Dressing

Mains

Seared Eye Fillet of Grain Fed Beef, Pomme Mousseline, Saute of Wild Mushrooms and Shallots, Buttered Asparagus and a Truffle Essence

Lemon Seared Fillet of Barramundi, Saffron and Vanilla Risotto, Seviche of Baby Fennel and a Chive, Roma Tomato and Citrus Oil

Roast Breast of Duckling, Anna Potatoes, Caramelised Chicory and a Griottine Sauce

Seared Loin of Milk Fed Veal, Pumpkin Ravioli, Braised Red Cabbage with an Orange and Tarragon Jus

Six hour slow braised Pork Belly, Carrot and Star Anise Puree, Wilted Bok Choy and a Sweet Soy and Ginger Syrup

Roast Cannon of Lamb, Samosa of Leg Meat Parcel, Thyme and Garlic scented mixed Bean Ragout and Boulangere Potatoes

Seared Local Snapper Fillet, Tarragon Infused Beetroot Boulangere, Blood Orange and Kenya Bean Salad with a Red Capsicum reduction

Procuitto wrapped Breast of free range Chicken, Kumara Galette, Choucroute of Greens and a Tea Smoked Tomato Jus

Tournedos of Eye Fillet, Parsnip Veloute, Carrot Champ, Braised Oxtail and Shallot Compote and a Port Wine Sauce

Seared Ballontine of Maize Fed Chicken, Chorizo and Ciabatta, Crisp Parmentier and Caper Potatoes, Warm Green Bean and Kalamati Olive Salad

Desserts

Just Chocolate: Milk Chocolate Pot, White Chocolate Panacotta and a Dark Chocolate and Orange Mousse

Carpaccio of Pineapple, Pineapple Panacotta, Chilli and Vanilla Syrup and a Pineapple Sorbet

Warm Chocolate and Pistachio Fondant, Pistachio Ice Cream, Toasted Slivered Almonds and a Sour Berry Coulis

Set Strawberry Vanilla and Sponge Jelly, Vanilla Mascarpone Mousse and Sugar Dusted Fresh Strawberry and Strawberry Consomme

Tasting Plate of Classic Tiramisu, Orange and Vanilla Panacotta and Mango Brulee

Tangy Lemon Tart, Compote of Raspberries, Lemon Sauce and Raspberry Sorbet

Warm Raspberry Risotto, Toasted Fresh Coconut Shavings and Coconut Ice Cream

A Trio of Fruit Brulees: Passion Fruit, Blood Orange and Green Apple

Fresh Seasonal Fruits, drizzled with Elderflower Syrup, Glazed with a Passion Fruit Sabayon and finished with Ruby Grapefruit Sorbet

Continental Citrus and Ginger Cheesecake, Saffron and Star Anise Ice Cream and a Sweet Mango Salsa

CHEESE OPTION

*** King Island premium cheese platter**

Enjoy select cheese from King Island with dried fruits, Lavosh bread, fruit cob and crackers

\$5.75 per person/ \$47.50 per table