



NEW YEARS EVE 2011

A mixture of five alternating canapés on arrival

ENTRÉES

Sugar cured ocean trout with wild rocket, mango, cornichons and horseradish foam finished with lemon and extra virgin oil

Beetroot and goats cheese ravioli with a burnt thyme and roasted pine nut butter sauce finished with shaved gruyere and baby basil

King Island beef carpaccio with toasted eschallots, fried capers and watercress finished with a seeded mustard vinaigrette

MAINS

Roasted duck and wild mushroom risotto with pecans, pecorino cheese and shaved truffle

Local Tasmanian salmon fillet with dried fruit cous cous, grilled asparagus and Sichuan pepper hollandaise

Filo wrapped Longford lamb fillet served with braised red cabbage, roasted capsicum, minted pea puree, crispy prosciutto and red wine jus

DESSERTS

Selection of fine Tasmanian cheeses with traditional condiments

Rich chocolate cheesecake, white chocolate ganache and blueberry compote

Mango and vanilla bean semi freddo with freshly shaved coconut