



T42° SET mENU OPTIONS

OPTION A - 2 COURSES

Antipasto Platter - selection of dips, olives, fetta, mushrooms, smoked salmon, salami, stuffed peppers and turkish pide bread

MAINS

Warm salad of **roast beetroot** and **pumpkin** tossed with fennel, rocket pine nuts and Danish feta

or

Caesar salad with pancetta, grilled chicken, parmesan, croutons, baby cos and poached egg

or

Mixed Huon Valley **mushroom open lasagne** with herbs and mascarpone with white truffel oil and parmesan

or

Grilled **market fish** served on a nicoise salad with gremolata and lemon

thirty five

OPTION B - 2 COURSES

MAINS

Chicken confit maryland served with lemon roasted potatoes, prosciutto and green beans drizzled with a burnt sage butter sauce

or

Braised **rabbit risotto** with pancetta, sage, spinach and lemon

or

Grilled **market fish** served on a nicoise salad with gremolata and lemon

or

Kangaroo sirlion served rare on roast potatoes, snow peas, cherry tomatoes and spinach finished with a shiraz glaze

DESSERT

Blueberry **cheesecake** served with raspberry coulis and double cream

or

Chocolate **espresso cake** with chocolate sauce and double cream

or

Tangy **lemon curd tart** with double cream

thirty eight fifty



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OPTION C - 3 COURSES

fifty eight

ENTREES

Tasmanian **oysters** half dozen - natural **or** salmon roe

or

Lemon myrtle **spiced squid** served with mizuna, capers, red onion and fennel with lemon and aioli

or

Tomato, olive, basil and bocconcini tossed salad

MAINS

Grilled **market fish** served on a nicoise salad with gremolata and lemon

or

Kangaroo sirloin served rare on roast potatoes, snow peas, cherry tomatoes and spinach finished with a shiraz glaze

or

Chicken schnitzel on garlic potato mash with sautéed broccolini and a honey mustard and poppyseed sauce

DESSERT

Chocolate **espresso cake** with chocolate sauce and vanilla bean icecream

or

Tangy **lemon curd tart** with double cream

or

Cheddar with onion jam and dried fruits

OPTION D - 3 COURSES

sixty five

ENTREES

Tasmanian **oysters** half dozen - natural **or** kilpatrick

or

Tom yum broth with Spring Bay mussels, bok choy, rice noodles and coriander

or

Warm salad of **roast beetroot** and **pumpkin** tossed with fennel, rocket pine nuts and Danish feta

MAINS

Chicken confit maryland served with lemon roasted potatoes, prosciutto and green beans drizzled with a burnt sage butter sauce

or

Crispy skin **salmon fillet** served with cauliflower puree, green beans and currants

or

Grass fed **eye fillet** served with parsnip chips, spinach, balsamic braised leeks and red wine jus

DESSERT

Chocolate **espresso cake** with vanilla bean icecream

or

Tangy **lemon curd tart** with double cream

or

Red square double **brie** with quince paste