



TASMAN'S SET MENU 1 - \$48 PER PERSON, TWO COURSES, MINIMUM OF 10 PEOPLE *Comes with bread and salad for the table*



MIXED ENTRÉE PLATTERS

For the table, Including: oysters natural & Kilpatrick, mussels, calamari, prawn hot pots & gnocchi

MAINS – choice of:

1. TASMANIAN ATLANTIC SALMON

FILLET *with cannellini confit*

2. OCEAN PERCH *in Boag's beer batter with hand cut house chips and tartare sauce*

3. RUMP STEAK (300g) *Grass fed Tasmanian beef with chips or mash & your choice of green peppercorn or mushroom sauce*

4. VAN DIEMEN'S RIBS, *lamb or pork served with chips or mash*

5. LINGUINE MARINARA *with assorted fresh Tasmanian seafood*

Vegetarian meals available upon request



**TASMAN'S SET MENU 2 - \$55 PER PERSON, THREE COURSES,
MINIMUM OF 10 PEOPLE** *Comes with bread and salad for the table*



**MIXED ENTRÉE
PLATTERS**

*For the table, Including:
oysters natural &
Kilpatrick, mussels,
calamari, prawn hot
pots & gnocchi*

MAINS – choice of:

1. TASMANIAN ATLANTIC SALMON with cannellini confit
2. OCEAN PERCH in Boag's beer batter

*with hand cut house
chips & tartare sauce*

3. RUMP STEAK (300g) with chips or mash & your choice of green peppercorn or mushroom sauce
4. VAN DIEMEN'S RIBS, lamb or pork served with chips or mash
5. LINGUINI MARINARA with assorted fresh Tasmanian seafood

DESSERTS – choice of:

1. BAKED RICOTTA CHEESECAKE with King Island Double Cream
2. MINI PAVLOVA filled with chantilly cream topped with fresh fruit & Tamar Valley Leatherwood Honey
Or for the table
3. TASMANIAN CHEESE PLATTERS with dried fruits and crackers