

ENTREE MENU

SMOKED SALMON

Smoked salmon on a chive pikelet with creme fraiche and rocket.

LAMB FILLETS

Lamb fillets grilled on rice pilaf with whole grain and djon mustard sauce.

ANTIPASTO

Antipasto - a seasonal selection of Mediterranean delicacies.

PRAWN CUTLETS

Prawn cutlets on a fresh tomato and basil risotto.

SOY GLAZED FISH

Soy glazed fish with sliced cucumber and snow pea julienne.

THAI BEEF SALAD

Marinated Thai beef salad with vermicelli noodles and deep fried shallots.

SMOKED CHICKEN SALAD

Sliced smoked chicken breast with bocconcini, semi dried tomatoes and balsamic vinaigrette.

GRILLED CHICKEN SKEWER

Chicken skewer with spiced yogurt on diced tomato, red onion, fetta cheese, Kalamatta olives and oregano.

RED CAPSICUM AND RICOTTA TART

Warm roasted red capsicum and ricotta tart.

SOUPS MENU

CREAM OF CHICKEN AND TARRAGON

Rich creamy chicken soup with tarragon and chopped macadamias.

MORTON BAY BUG BISQUE

Tender morsels of exquisite Morton Bay bug meat in a bisque, with lemon grass, chopped coriander and chilli.

CREAM OF PUMPKIN

Roasted butternut pumpkins pureed and enhanced with honey, ginger and topped with chopped pecan nuts.

FRESH TOMATO AND BASIL

Crumbled fetta cheese atop a refreshing soup of tomato and basil.

POTATO AND LEEK

A puree of potato and leek with black pepper, chives and a creamy liaison.

MINISTRONE

A traditional hot steamy soup incorporating fresh seasonal vegetables with a blend of red kidney beans, pasta and smoked bacon.

CREAM OF BROCCOLI AND GREEN PEPPERCORN

A combination of broccoli and green peppercorns liberally finished with pure cream.

CREAM OF SWEET POTATO

Brandied coconut milk immersed in pureed oven baked sweet potatoes and topped with a julienne of red capsicum curls.

PASTA MENU

RIGATONI

Rigatoni with tomato, fennel, garlic, black Kalamatta olives and chorizo sausage.

LASAGNA

Lasagna - traditional meat lasagna or roasted vegetable lasagna.

MUSHROOM RAVIOLI

Field mushroom ravioli with veal and tomato jus.

PENNE

Penne pasta with course ground veal, chilli, tomato, rosemary and cream sauce.

SPINACH & RICOTTA AGNOLOTTI

Spinach and ricotta agnolotti with grilled red capsicum and tomato sauce.

POPPY SEED LINGUINI

Poppy seed linguini with roasted butternut pumpkin, white wine cream sauce.

CHICKEN FETTUCCINI

Fettuccini with pesto cream and grilled chicken.

BEEF TORTELLIN

Beef tortellini with tomato, chilli and fresh basil.

CANNELLONI

Chicken or Beef cannelloni with sauce napolitana.

MAINS MENU

GRILLED PORTERHOUSE STEAK

Trim sirloin of beef grilled and served with mushroom, bacon and green peppercorn sauce.

ROASTED CHICKEN BREAST

Roasted chicken breast with garden fresh herbs through a rich burre blanc.

LAMB RUMP

Lamb rump, roasted and served on pesto potatoes with red capsicum stew.

PORK SCALOPPINI

Pork scaloppini with sauteed sage and garlic field mushrooms and green beans.

CHICKEN BREAST FILLET

Oven roasted chicken breast fillet with grilled bacon, sauteed mushrooms and chives in a cream sauce.

ATLANTIC SALMON

Baked Atlantic salmon fillet with a salsa of tomato, lemon, balsamic and chives.

EYE FILLET MEDALLIONS

Twin eye fillets of beef on butter and chive mash with red wine sauce.

ROAST PORK RIB

Roasted pork rib cutlet with apple and onion relish on butter mash.

LAMB SHANKS

Wet roasted lamb shanks with rustic mash and sweet potato chunks.

FISH DU JOUR

Grilled fish of the day with lemon scented seafood bisque.

THAI CHICKEN

Chicken breast with a Thai style red curry sauce on a coriander and saffron rice cake.

BRAISED VEAL SHANK

Braised veal shank with black pepper and mushroom mash.

CHARRED CHICKEN BREAST

Char-grilled chicken breast smeared with mascaponne cheese and wrapped in proccuito with sauce verde.

All main courses served with fresh in season vegetables.

All guests asked choice of Dinner NOT 50/50.

Your guests are asked if there are any special dietary requirements.

SWEETS MENU

MILK CHOCOLATE MOUSSE

Roselyn Court's famous chocolate mousse with Grand Marnier inside a milk callebaut chocolate basket.

SORBET

Layered sorbet of raspberry and mango on almond bread with caramelized pineapple and strawberry coulis.

WARM CHOCOLATE PUDDING

Warm chocolate ganache soaked pudding with white sambucca and vanilla bean ice cream.

LEMON TART

Tangy lemon tart with berry sorbet.

STICKY DATE & BANANA

Sticky date and banana pudding with butterscotch sauce and cinnamon ice cream.

TIRAMISU

Tiramisu - Mascarpone cheese and cream together with coffee liqueur soaked sponge.

APPLE PIE

Traditional apple pie with vanilla bean ice cream.

STRAWBERRIES & WHITE CHOCOLATE

White chocolate basket with creme patissiere and filled with fresh strawberries.

ORANGE & POPPY SEED CAKE

Orange and poppy seed cake with brandied orange syrup and King Island cream.

OWN DESSERTS

Plated and served with berry coulis and King Island cream.

OPTIONAL EXTRAS

You may select any of the following optional extras to compliment your function.
You can make your reception a 3, 4, 5 or 6 course meal.
This will enable you to control your budget!!

Soup	\$ 6.00
Entree	\$ 9.00
Pasta	\$ 8.00
Fresh Fruit/Melon Platters	\$ 2.50
Cheese and Fruit Platters A selection of Tasmania brie, Cradle Mountain blue cheese, local tasty cheese with sliced seasonal fruits and water crackers.	\$ 4.00
Prawns & Oysters Fresh king prawns, with fresh shucked oysters, lemon slices, hot towels and lemon scented finger bowls - Platters per table.	\$ 9.00
Salads Mixed green salad, Greek salad or Italian salad.	\$ 2.00
Choice to your guest of extra Entree	\$ 6.00

Prices quoted per person

BANQUET MENU

ON ARRIVAL

Pre Dinner Drinks consisting of: Beer, Wine, Soft Drinks, Champagne, Juice and Mineral Water.
Hot Canapes.

THREE COURSE MEAL

Soup, Pasta or Entree - choice of one

Main Course - guest choice of two with a third choice to meet with dietary requirements.

Desserts - choice of two

BEVERAGES

Australian Premium Red and White Bottled Wines

C.U.B. Beer (light and heavy), Diet Ale

Australian Champagne

Soft Drinks, Juices and Bottled Water

BYO Spirits if you wish. No corkage charge

Freshly brewed Coffee/Tea and Chocolates

OUR VENUE AND SERVICES

Function duration 5½ hours or 6 hours, depending on number of guests. Luncheon is 5 hours

Private bridal room

Guests are greeted and directed by our front gate attendant

Private garden, private entrance and private bathrooms for each room

Car park - off street 5 acres secured under lights

Landscaped gardens for ceremony or photos

Indoor marriage ceremony room with open fireplace

Disabled bathrooms - easy access

Airconditioned comfort

Background dinner music

TABLE SETTING

All linen table cloths & napkins, full length bridal candelabras and chair covers (bridal table).

ENTERTAINMENT

We invite you four (4) times a year to our live band nights when you can see and hear them play to help make your choice of entertainment easy. We provide bands of different sizes and various languages. You may also provide your own band or DJ.

WEDDING CEREMONY

For a strictly private enclosed ceremony with music, seating for your guests and staff members. \$200.00 Our Chapel, complete with open fire place, is also part of this package. We do allow confetti.

PRICE

Our all inclusive price range from \$60.00 – \$95.00 per person.

This price varies according to lunch/evening, month and year of function.