

HUMMER

HUMMER MENU 2

STARTER TO SHARE – served down the middle of the table in two parts

Bread antipasto, oysters & gravlax boards

Oven baked panini bread w olive oil balsamic & macadamia roasted pepper,
Old Italian style cured local meats w slow oven roasted fennel & herb olives
Cured NZ King salmon gravlax w fresh lemon & Market fresh natural or Kilpatrick oysters

Charcoal Josper seared

Garlic marinated squid, Caramelised sea scallops, Crispy seared local king prawns
Seared Rodriguez chorizo w caramelised eshallots & sweet red grapes

Vegetarian option - Crispy parmesan cake

w caramelised pear, asparagus & spinach, blue cheese sauce & baby herbs

MAIN

Angus grass fed fillet steak

creamy paris mash, pancetta wrapped beans, honey roasted baby carrots & béarnaise sauce

Josper seared lamb rump

truffled shallot & potato gratin, buttered macadamia crusted gourmet mushrooms,
seared asparagus & madeira port jus

Crispy skin duck breast

sticky duypuy lentils, crisped pancetta lardons, sour cherries, silver beet & rich sauce

Market fresh fish steak

rosemary kipfler potatoes w bean, cherry tomato, olive, soft egg & parsley salad
dressed with lemon olive oil & red pepper sauce

Chive garlic polenta cake

w baked pecorino cauliflower & zucchini gratin, baby spinach, marinated cherry
tomatoes, goats cheese & roasted red pepper sauce

DESSERT

Selection of cheese w fresh apple, muscatels, quince paste & crackers

Tasmanian Heritage Farm House Double Brie, Maffra Cheddar, Fourme D'Ambert

Warm chocolate & walnut slice

drizzled in fresh cream, chocolate ice cream & berry compote (gluten free)

Passionfruit crème brulee

w crispy toffee crust, fresh berries & pistachio biscotti

Affogatto

vanilla ice cream, hazelnut Frangelico liquor & Toby's estate short black

Starter/Entrée & Main \$120 person Dessert \$16 person

