

# WURSTHAUS BOARDROOM MENU

## entrees

Grilled, marinated prawns, skewered with red capsicum served on a spinach and pinenut salad with a mango and basil mayonnaise

Roasted vegetable and haloumi stack layered with grilled polenta, mizuna leaves and semi dried tomato pesto

Roast duck salad with rice noodles, pumpkin asparagus and a thai style dressing of soy,sesame and cashew nuts

Marinated and grilled quail on a spinach and saffron potato roesti with an orange and star anise glaze

Hot smoked Tasmanian baby salmon on potato blinis with rocket and horseradish crème fraiche

Lamb kofta skewers with fragrant cous cous , red onion and tomato salad and minted yoghurt dressing

## Main course

Marinated and roasted sirloin with balsamic glazed eschallots, roast field mushrooms and pinenut aioli

Baked chicken breast lasagna with blue cheese, pumpkin, pancetta and served with a creamy pesto sauce

Grilled ocean trout fillet served a la nicoise with a salad of new potatoes, green beans, sieved egg, olives and a roasted cherry tomato mayonnaise

Seared veal scallopine, peperonata(grilled red, green, yellow capsicum) with fresh mozzarella and a caramelized onion jam

Baked sweet potato and basil gnocchi with fetta, semi dried tomatoes, rocket and roasted garlic

Twice cooked duck Maryland with potato mash, wilted spinach, beetroot marmalade and goats cheese

## Desserts

White chocolate. banana and raspberry cheesecake with raspberry sauce and vanilla ice cream

Passionfruit panna cotta with grilled nectarines and botrytis syrup

Italian trifle of lemon curd, pannetone, blueberries and orange and almond praline

Dark chocolate and orange mousse cake with espresso anglaise

Warm apple and walnut shortcake with butterscotch sauce and vanilla bean icecream

Tasmanian cheese selection with quince paste, muscatels and crispbreads

Price inclusive of bread, coffee/tea & chocolates

2 courses \$35 per person

3 courses \$55 per person

*Orders are to be taken prior to day of function.*