



PEPPERMINT BAY FUNCTIONS

Contact Peppermint Bay Event Manager, Krystal Anderson for a quote that's specific to your event including including breakfasts, day meetings, gala dinners and cocktail receptions.

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INDIVIDUALLY PLATED OPTIONS (Minimum 15 guests)

Single Drop Option **no extra charge** per person
50-50 Alternate drop option **no extra charge** per person
Choice of two of each course **\$7** additional charge per person
Choice of three of each course **\$10** additional charge per person

ENTRÉE

\$18

Chef's soup of the day, served with a crusty sour dough

Tasmanian salmon cured with fresh dill and vodka on baby fennel salad and orange vinaigrette

Tongola goats curd, fennel, olive tart with red pepper sauce

Pepper berry cured Tasmanian sea trout on petite citrus with lime emulsion

Classic tuna nicoise salad with local potatoes

Chilled Huon Valley beef fillet served medium rare on toasted sour dough and chicken liver parfait

MAIN COURSE

\$34

Roasted Tasmanian beef fillet, béarnaise sauce, potato gratin and steamed baby spinach

Oven baked sea trout, local potato fondant, crisp brocolini and salsa verdi

Roasted chicken breast with green olive and lime crushed potato and blistered cherry tomatoes

Four bone rack of lamb with minted pea puree, confit local potato with rosemary and red wine reduction

Grilled locally caught pink fish with leek fondu, crisp asparagus and potato rosti

Confit duck leg on truffled haricot bean and tomato salad with wild rocket and cygnet olive oil

DESSERT

\$15

Citrus baked cheese cake served with a cinnamon infused blackberry compote

Tiramisu with a kahlua syrup and chocolate coated coffee beans

Rich chocolate pudding with a vanilla bean crème anglaise and candy orange

Milk chocolate toblerone slice with roasted honey almonds

Spiced poach pear tartlet with Italian amaretto meringue

Premium Tasmanian cheese plate, water crackers, fruit paste, dried and fresh fruit



DELUXE SHARED TABLE PLATTER OPTIONS

Shared table eating is a unique and “hands on” way to experience food, providing an opportunity for interaction and conversation. Platters of food are brought to the table and guests help themselves. This style of eating can be incorporated into as many or as few courses as you like.

(Minimum 30 persons. Prices shown are per person per dish)

ENTRÉE

Taste of the Huon and Chanel Platter \$26

A selection of fresh local produce and house made delicacies including Bruny Island oysters, house smoked chicken, house cured ham, local smoked salmon, Huon Valley mushrooms, marinated fetta, dressed rocket salad and freshly baked sourdough

MAIN COURSE (choose one-two dishes)

Sage roasted chicken with crisp buttered beans, roasted chat potatoes and verjuice reduction with crisp oven fried pancetta \$32

Tasmanian salmon Wellington, crayfish and scallop mousse with crisp greens, salmon roe and champagne sauce \$34

Slow cooked leg of rosemary salted lamb, roasted root vegetables and almond skordallia \$32

Seared ocean trout, crisp broccolini, oven baked potatoes and béarnaise sauce \$34.50

Garlic roasted whole beef filled with roasted baby onions, steamed chat potatoes, and baby carrots \$37.50

SIDE DISHES

Steamed seasonal vegetables with olive oil \$3.50

Crisp fried local potatoes with garlic and sage \$3

DESSERT (choose one-two dishes)

Hazelnut and chocolate mousse with honey wafer \$13

Peach sorbet with seasonal fresh fruit and blood orange glaze \$14

Fresh raspberry tart with a Baileys zabaglione and a vanilla bean crème fraiche \$16

Citrus trio of orange crème brulee, lime and green apple sorbet and lemon curd shooter with Italian meringue \$16.50

Vanilla mascarpone cheese cake with liquor strawberries and shaved white chocolate \$15