

2009 Set Menu



Entrée

Pirates Bay Octopus

Char-grilled with chilli jam and crunchy Vietnamese salad

Smoked Chicken Caesar Salad

Traditional Caesar Salad with cos lettuce, crispy pancetta and croutons, lavished in a creamy light anchovy dressing with shaved parmesan and topped with a poached egg.

Bread Crumbed Huon Valley Mushrooms and Tasmanian Brie

Deep-fried and served with a pine nut, balsamic and sweet chilli dip

Main Course

Fresh Fish of the Day

Topped with a parmesan, herb & almond crust and served on Mediterranean salad with extra virgin olive oil and basil dressing

Pepperberry Chicken with Brie

A freshly roasted chicken breast served on potato mash with seasonal greens and lavished with a creamy sun-dried tomato sauce

Roast Beef Sirloin

Roasted to medium and served with roast potato, seasonal vegetables and pan gravy

Dessert

Chocolate Mousse

Served in an almond taco and topped with fresh berries

Sticky Toffee Pudding

Served with vanilla ice-cream and butterscotch sauce

Tasmanian Cheese and Fruit Plate

An assortment of Tasmanian cheeses with water crackers and seasonal fruit

Pricing

Entrée & Main	\$39.00
Main & Dessert	\$36.00
Entrée, Main & Dessert	\$45.00

- Select only ONE of the 3 menu options listed above for your entire group – prices are per person.
- \$100.00 deposit is required to confirm your booking – payable 1 week in advance with final numbers (this is refunded off meal costs for numbers booked for).
- If required, some dishes may be altered to cater for dietary requirements
- We are happy for you to bring your own cake for your special occasion, however, a cakeage charge of \$ 2.00 per person applies.
- To ensure smooth running of our restaurant your booking is required to order their meals within 30 minutes of their booked time.

For further information please call Alex, Mady or Chris on 6244 2333 or email at: waterfront@vantagegroup.com.au

