

# MOTHERS DAY MENU

**\$65.00 PER PERSON**

## **TEMPTER ON ARRIVAL**

WARMED SPINACH, CAMEMBERT & CARAMALISED ONION ON PASTRY

## ENTRÉE

### **MELTING MOMENT**

Softly Baked Camembert Wheel presented with a Crisp Pear, Toasted Walnut & Roquette Salad and finished with a Raspberry Vinaigrette

### **JAMBON TART**

Ham, Leek & Brie Tart served with a Fresh Salad Garnish

### **MINI MIGNON**

Prime Harvey Fillet, wrapped in succulent bacon, grilled Medium and dressed with a Horseradish Cream

### **SEARED SALMON**

Fresh Tasmanian Salmon served upon a Water Cress & Avocado Salad, finished with a Wasabi Lime & Black Sesame Seed Dressing

## MAINS

### **FISH FROM THE SEA**

Fresh caught Local Pink Snapper, simply grilled and accompanied with a Lime Hollandaise

### **HARVEY SCOTCH**

Harvey Beef Fillet cooked to your liking served with a choice of Cabernet Cream Mushrooms or Cabernet Jus

### **WARMED SEARED CHICKEN & PEAR SALAD**

Seared Chicken Tenderloins, Fresh Pear, Blue Cheese & Prosciutto tossed in a Roquette Leaf Salad and served with Dijon & Walnut Dressing.

### **VEGETARIAN SWAG**

Mushroom, Spinach, Butternut Pumpkin, Caramelized Onion & Feta. Bound in Filo Pastry, Baked & served with Roasted Tomato Couli

## **DESSERT**

Duo of

Cold Set Strawberry & Cointreau Cheesecake

&

Dark Chocolate & Kahlua Mousse, Sprinkled with Toasted Hazelnuts

## **TEA/COFFEE**

Buffet Style