



*Quotation for 2011/12*

*\$44.00 2 Course Main & Dessert*

*\$49.00 3 course - pre-dinner nibbles (starting price)*

*\$58.00 3 course - Entrée Mains and Dessert*

***Entrée***

*Warm Thai Beef Salad*

*or*

*Crumbed Mushrooms filled with neufel cream cheese roasted capsicum served with a raspberry chilli sauce and greens*

*or*

*Smoked Salmon and fresh herb rissotto*

***Mains – Choose two Mains***

*All meals served with Chatt Potatoes ,medley of seasonal vegetables*

*Lamb Shanks slow Roasted served with Garlic Mash and seasonal Vegetables*

*Tasmanian Atlantic Salmon Cutlet served with a lemon caper sauce*

*Succulent Chicken Breast stuffed with lactos camembert apricots and served with raspberry jus*

*(Vegetarian catered for - a selection from our numerous seasonal specials)*

***Desserts - Buffet***

*Selection of Decadent Raspberry Farm Café Desserts*

*Followed by Tea/Coffee and a Gourmet Chocolate Coated Raspberry*

Wine List is constantly changing

We can offer by the bottle

- Tasmanian Savignon Blanc @ \$32.00
- Tas. Clean Skin Chardonnay @ \$25.00
- Tasmanian Pinot @ \$35.00
- Chardonnay @\$25.00
- Cab/Merlot or Shiraz @ \$25
- Sparkling Raspberry (raspberry syrup and Champagne) @ \$19.00

Beer as per menu eg boags Draught 375ml stubbie - @ \$5.20

Or local long neck 750ml - 7 sheds Ale \$13.40