



\$40.00 2 Course Main & Dessert

\$45.00 3 course - pre-dinner nibbles (starting price)

\$52.00 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) @ \$18.00

Beer as per menu eg boags Draught 375ml stubbie - @ \$5

Or local long neck 750ml - 7 sheds Ale \$12.00



Winter Evening Menu - \$35 - 3 course

Soup, Main & Dessert

Please feel free to discuss a menu with Chef in relation to your menu choice. Log fires, yummy food, fire pot and spot light, good company, recipe for a successful and enjoyable night!

Hearty Soup

2 Soups will be available served with Crusty Bread

Main Course

You may choose from 4 Wet Dishes from the suggestions below

- Curries
- Risotto's
- Pasta's
- Stews/Hot pot

Winter Desserts

- Raspberry & Apple Crumble
- Golden Syrup Dumplings
- Bread and butter Pudding
- Home made Raspberry Icecream

You could also had some winter nibbles to make it a \$42

Menu

