



Quote: \$25.00 per head inc. tea coffee

Mains; Platters etc

Above is a picture of the ploughman's platter, it has warm meats, marinated chicken, beef and raspberry sausage, prosciutto, cheese and breads. We would also include our popular crumbed Mushrooms filled with neufitel cream cheese and some bruschettas.

Dessert

Will include taste of many of our decadent raspberry desserts, shortcake, tartlets, slices and raspberry icecream

Or

Our famous Raspberry Sundae with raspberries, home made raspberry icecream and raspberry sauce and meander valley Double Cream



We are licensed and have wine and beer by the glass and bottle

Kind Regards
Lindi Dornauf
Café Manager



Light Summer Luncheon Group Menu - \$25.00

Tassie Special

Open sandwich with Smoked Salmon, Meander valley crème fraîche, capers & crisp lettuce served on a fresh herb picklet



or

Warm Marinated Chicken Salad

Succulent Marinated Chicken breast served with a garden salad & roasted pumpkin drizzled with a raspberry liqueur sauce (balsamic dressing available)



Followed by;

Raspberry Sundae

Raspberries . Premium Home made Raspberry Icecream, raspberry sauce & Cream

Followed by Tea/Coffee and a Gourmet Chocolate Coated Raspberry



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Winter Luncheon Menu - \$28.00

Mains – Choose two Mains

Thai Green Chicken Curry served with Jasmin Rice and a pappadam

Or

Brasied Lamb Shanks served on a bed of Sweetpotato Mash and Wilted Baby Spinach

Or

Crumbed Mushrooms filled with Neufetel Cream Cheese and roasted capsicum served with a raspberry chilli dipping Sauce

Desserts

Golden Syrup Dumplings with Raspberry Sauce and Double Cream

Or

Raspberry and Apple Crumble served with Raspberry Icecream

Followed by Tea/Coffee and a Gourmet Chocolate Coated Raspberry



Platter Options 2009

We can customise platters to suit budget:
ploughman's lunch local hot and cold meats , cheeses
and breads. Dessert - Raspberry Sundae inc.
tea/coffee crew F.O.C

- Platters Starting from \$ 16.00 -\$35.00
- \$25.00 platter luncheon option

Afternoon or Morning Tea

- \$7.00 Devonshire tea; scones , raspberry jam & double cream tea/coffee
- Dessert Platter ; starting at \$10.00-\$20.00 per head inc. tea/coffee



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Christmas Luncheon - \$27

Mains choose from

*Homemade Turkey & Lactos brie Pie served with a raspberry
Jelly and Salad*

Or

*Shaved Honey Leg of Ham served on Sour dough with salad
with honey mustard and berry chutney condiments*

Or

*Tasmanian Salmon Roulade served with raspberry
mayonnaise and greens*

Dessert either

Raspberry Pavlova stack

or

Raspberry sundae

or

*Raspberry Farm Christmas Plum Pudding Icecream served
with a decadent chocolate and raspberry sauce*

Followed by tea or coffee and a chocolate coated raspberry