



Catering — Meetings & Seminars



Morning Tea (Choice of two) **\$10 per head**

Croissant, Berry or Chocolate Muffins, fresh fruit
Coffee or Tea

Working Lunch Menu

Quiche Lorraine & salad \$12

Mushroom & Fetta Quiche & Salad \$12

Garlic bruschetta oven-roasted
Tomato with Tasmanian goat curd \$12

Beef burgundy pie, mash & peas \$14

Leg ham focaccia & Salad \$14
heidi gruyere, Tomato/Dijon mustard

Tossed garden salad with smoked chicken
Breast \$15

Thai Beef Salad with mango, coriander,
lime & chili dressing with crisp shallots \$15

Chicken mayo & salad sandwich (4pts) \$7

Leg Ham cheese & salad sandwich (4pts) \$7

Afternoon Tea **\$10 per head**

Fresh fruit platter & Danish pastries, Tea & Coffee



Catering — Functions & Weddings



Standard 2 course Menu

80 – 120 people	\$35.00
50 – 79	\$37.50
Less than 50	\$40.00

Standard 3 courses Menu

80 – 120	\$42.50
50 – 79	\$45.00
Less than 50	\$47.50

(Alternate drop 2 choices)

Entrée

Soup of the Day

One Choice:

minestrone, leek & potato, Pumpkin crispy speck & sour cream,
Cream of mushroom, Chicken & vegetable,

Main

Roast beef roasted potato, pumpkin & gravy
Chicken roulade filled with spinach & brie/roasted capsicum & tomato buerre blanc
Pan-fried blue-eye / lemon butter & parsely/ Swiss potato salad

Dessert

Lemon tart with vanilla bean ice-cream
Homemade apple pie & cream
Baked cranberry & cointreau ricotta cheesecake /berry coulis



Catering — Functions & Weddings



Royal Hobart Golf Club Premium Wedding Menu

Premium 2 course Menu

80 – 120 people	\$45.00
50 – 79	\$47.50
Less than 50	\$50.00

Premium 3 courses Menu

80 – 120	\$57.50
50 – 79	\$60.00
Less than 50	\$62.50

(Alternate drop 2 choices)

Hors D'oeuvres @ \$2.60 each

Chefs Selection of Canapé's on arrival

Desserts

Rich Fruit Bread & Butter Pudding
King Island fresh cream

Warmed Bush Honey & Apple Cake
meander valley clotted cream

Poached Pears in Cinnamon
fresh vanilla bean ice cream

Sticky Date Pudding
Served with a butterscotch sauce and double cream

Lemon Tart
With double cream red berry coulis

Flourless Chocolate Cake
Raspberry coulis /crème fraiche

Mini Pavlova
Raspberry & Fresh cream

Trio of Handmade Icecream
Seasonal fruits

Entrée

Soup of the day
Choice of pumpkin, potato & leek , minestrone, French onion
roasted vegetable, cream of mushroom, chicken & leek, chicken
noodle & vegetable
Antipasto
Selection of Wursthaus cold meats and savoury condiments

Huon Valley goat-curd bruschetta
roasted capsicum salsa

Chicken liver & brandy pate'
on sourdough & garden salad

Smoked salmon dill, cream fraiche
Lightly toasted sourdough

Smoked Salmon Quiche
with Crème Fraiche green salad garnish

Spinach & Ricotta Cannelloni
with rich napoli sauce, basil and shaved parmesan

Caramelised Onion and Goat Cheese Tart
With rocket and balsamic dressing

Vegetable Frittata
tomato & basil relish (gluten free)

Thai Beef Salad
with mango, coriander, lime & chili dressing with crisp shallots

Mains

Chicken Supreme
Nichols chicken breast in a creamy bacon & mushroom jus
Served with crisp green beans & potato croquettes

Baked Ocean Trout Herb Crusted,
with buerre blanc caper & lemon potato mash

Roast Porterhouse (medium-rare)
served with horseradish roasted vegetables & gravy

Scotch Fillet Char Grilled
potato roesti red wine & mushroom jus

Braised Veal Shanks (Osso Bucco)
Served with gremolada/ potato puree

Orange Glazed Duck Breast
With spinach & mini Yorkshire puddings

Duck Provencale
Slow roasted half duck on leeks & celeriac

Char Grilled Pork Fillets
marinated in lemon, thyme & garlic and served with caramelized
apple

Honey & Soy Marinated Quail
fresh green salad/ sweet potato crisps

Mediterranean Vegetable Lasagne
Served with a rich tomato and red capsicum sugo



Catering — Functions & Weddings



~ Canapés ~

Seafood \$2.90 ea

- Smoked salmon sushi with soya dipping sauce
- Smoked salmon blini topped with crème fraîche and salmon roe
- Salmon, dill and lemon pâté served on a crostini
- Smoked salmon and dill tartlets
- Pumpnickel topped with gravlax of salmon and horseradish cream
- Ceviche of scallops (served on spoons)
- Roesti with smoked trout and salsa verde
- Marinated Norfolk Bay mussels-chilli or balsamic (served with toothpicks)
- Thai fish cakes with a chilli jam dipping sauce

Meat – Chicken, Beef, Lamb, Duck \$2.80ea

- Rice paper rolls with Hoisin chicken and julienne vegetables
- Macadamia crusted chicken strips
- Smoked chicken, capsicum and parsley folded through crème fraîche and horseradish mayonnaise served on a lemon pancake
- Beef and cheese kranisky wrapped in prosciutto
- Cucumber cups with Thai beef salad
- Spicy pork and veal meatballs with chilli tomato sauce
- Miniature Thai chicken sausage rolls
- Miniature beef and peppercorn sausage rolls with tomato and pimento sauce
- Miniature game sausage rolls with chutney
- Mini beef burgers and caramelized onion on crostini
- Oak smoked beef with kalamata olive and marinated fetta (served with toothpicks)
- Pizza with prosciutto, buffalo mozzarella and wild rocket
- Lamb korma fillets on a fried mini poppadom with a fruit chutney and natural yoghurt
- Kashmiri lamb skewers
- Native bush dusted lamb skewers with fetta and mint (served with toothpick)
- Mini Moroccan lamb pies served with a dollop of natural yoghurt
- Asian duck breast wrapped in a wafer thin crêpe priced at \$2.80 each

~ Cold Platters ~

Antipasto platters \$15 per head

Wursthaus small goods & cold cuts:
Ham, salami, kranisky, polish sausage, chorizo. Olives, fetta cheese, sundried tomato, marinated vegetable, crackers, grissini & bread

French & Tasmanian cheese platters \$10 per head

Camembert, brie, blue, cheddar, triple cream, goat, fruit, quince paste & crackers

Seafood Platter \$15 per head

Hot smoked trout
Marinated Norfolk Bay mussels
Pickled octopus
Woodbridge ocean trout
Hot smoked Atlantic salmon
Salmon roulade
Freshly shucked oysters

Tasmanian meat platter \$15 per head

Bush dusted wallaby fillets
Marinated Tasmanian quail and duck
Rosemary rack of lamb-rare roasted
Smoked Wursthaus chicken breast
Rare roasted beef with horseradish

Sushi Platter \$10 per head

Teriyaki Chicken
Smoked salmon
Avocado
Prawn
Tuna
Peking Duck
Vegetarian

Budget Platters \$20 per head – HOT FOOD

(approx 10 pieces per person)
Mini Pizza
Spring Rolls
Sausage Rolls
Zucchini slices
Spanokopita slices
Chicken Bocconcini (drumettes, wingettes)
Mini Asian Beef Kebabs
Mini Asian Chicken KebaBS