



# 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 kransky 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, kransky, 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