

Our Menu

Breakfasts

Continental – selection of fresh fruit, croissants & homemade jam
Poached egg & homemade bread
Mueslis & selection of fruit

Lunches

Wraps with smoked chicken & seasonal vegetables
Mezze Platter

Dinners

Salmon Penne Pasta with capers, cherry tomatoes and broccoli
Beef Boudin – a hearty beef stew and vegetables
Pumpkin, fetta and spinach risotto

Deserts

Chai Poached Pears with melted chocolate
Meringue Nests & seasonal fruit
Torta Caprese

Cheese Course

Tasmanian Cheese with some fine Tasmanian Reds