

MOSMANS

RESTAURANT

A La Carte for Group Bookings

For Lunch and Dinner bookings of 12 – 30 people

Entrées

Home Cured Vodka & Lime Tasmanian Salmon served with a fresh apple & frizee salad and white balsamic & seeded mustard dressing \$22

Danish Fetta & Watermelon Salad served with a salad of frisèe, crispy pancetta drizzled with Cooladerra olive oil, sea salt & cracked black pepper (v) \$19

Fresh Natural Oysters served with lemon \$20

Prawn Cocktail served with avocado & green leaves in a citrus crème fraiche dressing \$23

Mains

Porcini Crusted Angus Beef served medium with a potato gnocchi cake, pan fried oyster mushrooms and a red wine reduction \$39

Dukkah Crusted Gold Band Snapper with crushed gourmet garlic and rosemary potatoes, slow roasted vine tomatoes and lemon infused dressing \$36

Wild Mushroom and Seared Scallop Risotto slowly cooked with thyme, white wine and shaved parmesan (v) \$34

Char Grilled Chicken Breast on Middle Eastern pearl barley with snake beans, baby carrots and roast capsicum coulis \$36

Desserts

Mixed Berry Brulee with seasonal berries topped with a caramelised crust and vanilla bean ice cream \$15

Chocolate Marquis with fresh berry coulis \$15

Tea and Coffee \$4.50

Beverages available on consumption, please refer to our wine list

(v) vegetarian option available