

# MOSMANS

RESTAURANT

## Choice Menu for Group Bookings

For Lunch and Dinner bookings of 31 - 140 people

*Includes bread, leaf salad and Christmas crackers for the table*

*Musical entertainment on Mondays evenings*

3 course - \$83.50

### Entrées (please choose 2)

**Prawn Cocktail** served with avocado & green leaves in a citrus crème fraiche dressing

**Home Cured Vodka & Lime Tasmanian Salmon** served with a fresh apple & mesclun salad and white balsamic & seeded mustard dressing

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

**Fresh Natural Oysters** served with lemon

### Mains (please choose 2)

**Rolled Turkey Breast** with herb stuffing, chat potatoes and cranberry sauce

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

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

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

### Desserts

**Traditional Christmas Pudding** with brandy sauce and fresh cream

**Mixed Berry Brulee** with seasonal berries topped with a caramelised crust and vanilla bean ice cream



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## Optional Extra's

### Christmas Cocktail on arrival \$15 per person

Egg, Brandy, Sugar, Milk, Nutmeg

Vodka, Cointreau, Fresh Lime and Cranberry Juice

Gin, Strawberries, Limes, Red Grapefruit Juice, Lemonade

### Canapés \$12 per person

Tempura King Prawns

Grilled Half Shell Scallops

Bocconcini, Cherry Tomato and Fresh Basil Skewers

Asparagus & Prosciutto with Balsamic Reduction

### Cheese Platters \$10 per person

Cheese platters for the table

Selection of Australian Cheddar, Camembert and Blue with Barossa bark,

dried fruits and quince paste

### Fruit Platters \$8 per person

Fruit Platters for the table

Selection of fresh cut seasonal fruits

*Beverages available on **consumption or package**, please speak to your function coordinator*

Lunch 12noon – 4.00pm Dinner 6.00pm – 11.00pm

Vegetarians and dietary requirements happily catered for.

## Private area's and Hire Fees

| Area                 | Fee    | Minimum Numbers | Capacity |
|----------------------|--------|-----------------|----------|
| The Deck             | \$500  | 40              | 60       |
| The Restaurant       | \$1000 | 80              | 100      |
| Exclusive Full Venue | \$2500 | 110             | 140      |

\*Strict minimum numbers apply from October - April