

Hawley's Gingerbread House



FUNCTION MENU OPTIONS

Please Note that a minimum number of 20 people applies for the following options

- No. 1** \$30 pp. Choose between two mains and two entrees or two mains and two desserts. (served alternatively)
- No. 2** \$38 pp. Choose one dish from 3 of the following courses. (Choice of two mains possible)
- No. 3** \$42 pp. Choose two entrées, two main courses and two desserts. (served alternatively)
- No. 4** \$48 pp. Pre-Dinner nibbles platter plus choice of two entrees, up to three mains and two desserts.
- No. 5** \$56 pp. Pre-Dinner nibbles platter, soup starter, plus choice of three entrees, up to four mains and three desserts.
- No. 6** \$80 pp. Pre Dinner nibbles followed by a Degustation Style Menu of 6 Courses
- No. 7** \$140 pp. Pre Dinner Champagne Cocktails partnered with Exquisite Canapés followed by 8 Courses (DG Style)
- With wines partnered to each course
(Styles available include French, Middle Eastern, Mediterranean, Asian, Italian or Vegetarian)

Pre-Dinner Nibbles

(Can Be Counted as a Course for any option above)
Choose 3 of the following (add \$5 pp. if required but not included)

- Lamb Kofte Meatballs with Sweet Chilli Sauce
- Spring Rolls with Nuoc Cham Dipping Sauce (Vegetable or Prawn)
- Selection of Homemade Dips with Pita Bread, Vegetable Sticks, and Corn Chips
- Curried Vegetable Samosas with Lemon Yoghurt
- Water Crackers with Smoked Salmon, Camembert, and Dill
- Salt and Pepper Squid (or Chinese five-spiced) with Chilli and Lime Relish or Wasabi Mayonnaise
- Miniature Assorted Frittatas & Pizzas
- Felafel with Garlic Yoghurt Dip

Soups

- Minted Pea and Smoked Leg Ham
- Butternut Pumpkin and Nutmeg
- Home-style Vegetable Minestrone
- Chicken Corn and Spinach
- Potato Bacon and Leek
- Tomato Basil & Smoked Bacon
- Algerian Green Lentil and Eggplant

Entrees

Tiger Prawns Cooked with Garlic, Banana, and Paprika
Baked Scallop Crepe with a Brandied Orange Sauce
Smoked Salmon Pate Tower with Capers, Gherkin and Bread
Bathurst Harbour Mussels steamed in White Wine and Garlic
Stir-fry Chilli Squid with Asian Greens, Coriander and Ginger
Ricotta Cheese, Spinach and Caramelised Onion Tart
Chicken Skewers basted with Spicy Satay and Flame grilled
Bratwurst Sausage with Labkhaus Mash and Sauerkraut
Tuscan Sausage served with Soft Parmesan Polenta and Slow Roasted Tomato
Tasmanian Avocado with a Prawn Cocktail or Cashew Nut Vinaigrette
Sumac & Cashew Chicken Tenderloins with Turkish Bread & Hommus
Roasted Duck Salad with Cashew Nuts, Mandarin Segments & Asian Slaw
Spinach Tortellini with a Sour Cream and Swiss Brown Mushroom Sauce
Veal Ravioli with Napoli, Fresh Basil, and Shaved Parmesan
Antipasto Platter - Selection of Bite-sized offerings (Seafood or Meat Based)
French Style Terrine with a Mulled Wine Sauce & Toast
Roasted Vegetable Bruschetta with Brie & Basil
Greek Lamb Kebabs with Flatbread & Tzatziki
Braised Leek, Blue Cheese and Prosciutto Tart

Mains

All Partnered with Suitable Vegetables/Accompaniments - Please talk to us.

Seafood

Fillet of Atlantic Salmon Grilled w' Lemon & Caper Mashed Potato & Orange Sauce
Schezwan Stuffed Spicy Squid with Wild Rice, Prawn and Juicy Greens
Ocean Trout Fillet with Poached Pear & a Blue Vein Cheese and Vermouth Sauce
Smoked Salmon Penne with a Cream Cheese Sauce tossed with Rocket, Cherry Tomatoes & Lime Juice
Fresh Fillet of Trevally or Gummy Shark Crumbed & Served with Homemade Tartare Sauce

Meats

Medley of Grilled Meats with a Fresh Thyme Sauce and Mushroom Mashed Potato
Wallaby Loin Rolled in Pink Peppercorns, with Caramelised Pumpkin and a Juniper Berry Sauce
Backstrap of Lamb with a Fresh Rosemary and Shiraz Sauce
Peppered Porterhouse Steak with - Green Peppercorn, Roasted Onion, or Field Mushroom Sauce
Pork Fillet Steak Grilled with Leatherwood Honey Glazed Apricots
Whole Roasted Spatchcock with a Spicy Mediterranean Sauce
Moroccan Style Lamb Backstrap served with Toasted Cumin Seed Yoghurt & Couscous
GBH Chicken Parma - Napoli Sauce, Leg Ham, Caramelised Onion, Basil & Mozzarella

Grilled Chicken Breast stuffed with Aged Brie Cheese with a Champagne Sauce
Chicken Ballantine - Breast Stuffed with Pistachio Nuts, Thyme, & Sausage Mince
Walnut Crusted Chicken Breast stuffed with Mushrooms & Shallot with a Tarragon Sauce
Fillet of Pork baked with Fuji Apples and Pancetta with a Verjuice Glaze
Za'atar Spiced Chicken Breast Stuffed with Currants and Coriander with a Spicy Eggplant Sauce

Risotto

Organic Corn and Spring Onion with a Salsa of Avocado and Fresh Ocean Trout
Roasted Duck with Porcini Mushrooms and Thyme
Venison with Cranberries, Spinach and Orange
Roasted Lemon Chicken and Button Mushroom with Pistachio Nuts
Mussels in the Shell with Saffron, Chilli, & Fresh Tomato

Vegetarian

Roasted Vegetable Lasagne served with Tzatziki and Tabouleh
Spanakopita - Filo pastry filled with Spinach, Olives & Fetta Cheese
Char grilled Vegetables with Moroccan Style Couscous and Tomato Aioli
Potato Gnocchi with Blue Cheese, White Wine, Rocket & Pine nut Sauce
Beetroot & Goat's Cheese Risotto with Spinach and Crab-apple
Baked Vegies Stuffed with Rice and other goodies

Desserts

Marshmallow Roulade with Raspberries or Passionfruit
Crème Caramel Parisienne served with Toffee Pieces
Rich and Evil, Dark and Delicious Chocolate Mousse with Mocha Icecream
Homemade Cheesecake - choose from:
Orange and Cointreau, Blueberry, Raspberry, Mint & Mango, Passionfruit, Tamarillo or Fresh Stonefruit
Dark Chocolate and Potato Cake with a Rum Chocolate Sauce or Ginger Mousse
Vanilla Candied Pear and Hazelnut Tart with Toffee Icecream
Apple & Rhubarb Crumble with Oats, Almonds and Icecream
White Peaches and Apricots tossed with Vanilla, Vodka & Bush Honey
Caramelised Apple Tart Tatin with Macadamia Icecream
Warm Gingerbread with Double Cream & Candied Ginger
Warm Fruit Salad with Figs, Pear, Apricot and Ginger Dolloped with Double Cream
Peach Melba with Raspberry and Sherry Syrup & Icecream
Meyer Lemon Curd Tart with Minted Crème Fraîche
Sticky Date & Walnut 3 Pudding with Butterscotch Sauce & Icecream
Apple & Cinnamon Bread 'n' Butter Pudding
Note: Seasonal Restrictions Apply to Some Fruit

Birthday Cakes are available by arrangement (Chocolate Mousse Cake Only) for \$6.5pp with Cream & Berries. Plating Charges for BYO Cakes are \$1.50 plate only or \$3 with Icecream & Berries.

Hawley's Gingerbread House is fully licensed showcasing Hawley Vineyard's wines we also have a range of Tasmanian Beers, A selection of other wines, and Spirits.

All functions booked will incur a \$10 per head deposit on final numbers to secure the booking. This covers the cost of set-up and food in the event of significantly less people showing on the day. The menu options are flexible within reason, prices are not.

If you have any questions regarding any of the above information please feel free to call the Gingerbread House on 64270477 or 64286221 outside business hours

Booking Form

Name of Group _____

Contact Person _____

Phone (__) _____ Fax (__) _____

Date of Function _____

Number of guests _____ (to be confirmed 48 hours in advance)

Menu Choices Required _____

Time of First Course Served (Must be determined beforehand) _____

Cake or other special arrangements?

Signed..... Printed Name.....

Date.....

Please Return this form to Fax (03) 64286844, or email marc@hawleyhousetas.com