



Menu

Australian Seafood

King Prawns | Bruny Island Oysters
Dressed Pacific Mussels | Tasmanian Smoked Salmon

Selection of Accompaniments
Classic Mignonette | Remoulade | Russian Dressing | Lemon | Lime

Entrée, Salads and Sides

Charcuterie Selection with Traditional Condiments
Slow Roasted Pumpkin, Spanish Onion & Puy Lentil Salad
Cumin Spiced Brassicas, Fetta & Orecchiette Salad
Japanese Inspired Potato Salad with Toasted Sesame
Roasted Tasmanian Heritage Beetroot, Goats Curd & Mustard Greens
Cauliflower Gratin with Garden Herbs & Toasted Almonds
Steamed Seasonal Greens with Lemon Oil & Hazelnuts
Hardwood Honey Roasted Root Vegetables
with Maple Balsamic Vinaigrette

Main Dishes

Cognac, Honey & Apricot Glazed Ham
Grass Fed Beef Striploin Roast, Jus & Horseradish Cream
Herb Roasted Turkey with Orange-Cranberry Jus
Baked Ocean Trout with Roasted Vine Tomatoes

Desserts

Mini Plum Puddings with Brandy Custard
Pavlovas with Cream & Seasonal Fruits
Tiramisu and Macerated Berries | Fruit Selection
Vanilla Bean Panna Cotta with Pistachio Praline
Yule Log

Tasmanian Cheese Selection

Selection of Ashmore's & King Island Cheeses,
Stone Fruit Compotes | Cherries
Roasted Nuts | Crispbreads



CRADLE MOUNTAIN LODGE
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