

ATHOL HALL CAFÉ SET MENU

Shared Entrée for the table

Toasted Turkish bread with fresh tomato & olive pesto

Toasted foccacia with herb and garlic butter

Mediterranean antipasto plate

Antipasto plate of Mediterranean delicacies – Roasted eggplant, artichokes and zucchini, semi dried tomatoes, homemade hommus and pesto, Tasmanian brie, prosciutto and topped with fried pita bread

Followed by Lunch mains - Choose one of three mains

Chicken breast wrapped in bacon on a rocket & snow pea salad topped with a tomato & balsamic sauce

Beef fillet on sautéed mushroom & leek with potato mash & topped with Crème Fraiche

Fish of the day served on Jasmine rice and topped with a creamy tomato sauce

** Pasta available for vegetarians

Bowls of mixed greens for the table

Followed by coffee & tea

\$ 40.00 per person + Beverages

Add on's:

**** All beverages are additional**

Entrée:

Seafood antipasto plate – \$ 8.00 pp
Sydney rock oysters, Fresh King prawns & Tasmanian smoked salmon

Dessert:

- Platters of Australian cheeses & fresh seasonal fruit \$ 9.00 pp
- An array of cakes & tarts served with cream & berries \$ 7.00 pp
- Platters of Fresh seasonal fruit for the tables \$ 4.00 pp
- Own cake cut and served with berries & cream \$ 2.00 pp

- All beverages are additional.