



Function Pack

The Foreshore Tavern has a full range of facilities to host functions of all types. With 3 function areas on offer we can cater from small intimate groups to large functions of 200.

Our Chefs have created a range of menu options to suit every taste and are happy to prepare a personalised menu to meet your requirements.



Let us help you to celebrate your event in style at the Foreshore Tavern.
Please contact us for further information.

www.foreshoretavern.com.au

464 South Arm Road Lauderdale TAS 7021 Ph; 03 62486404

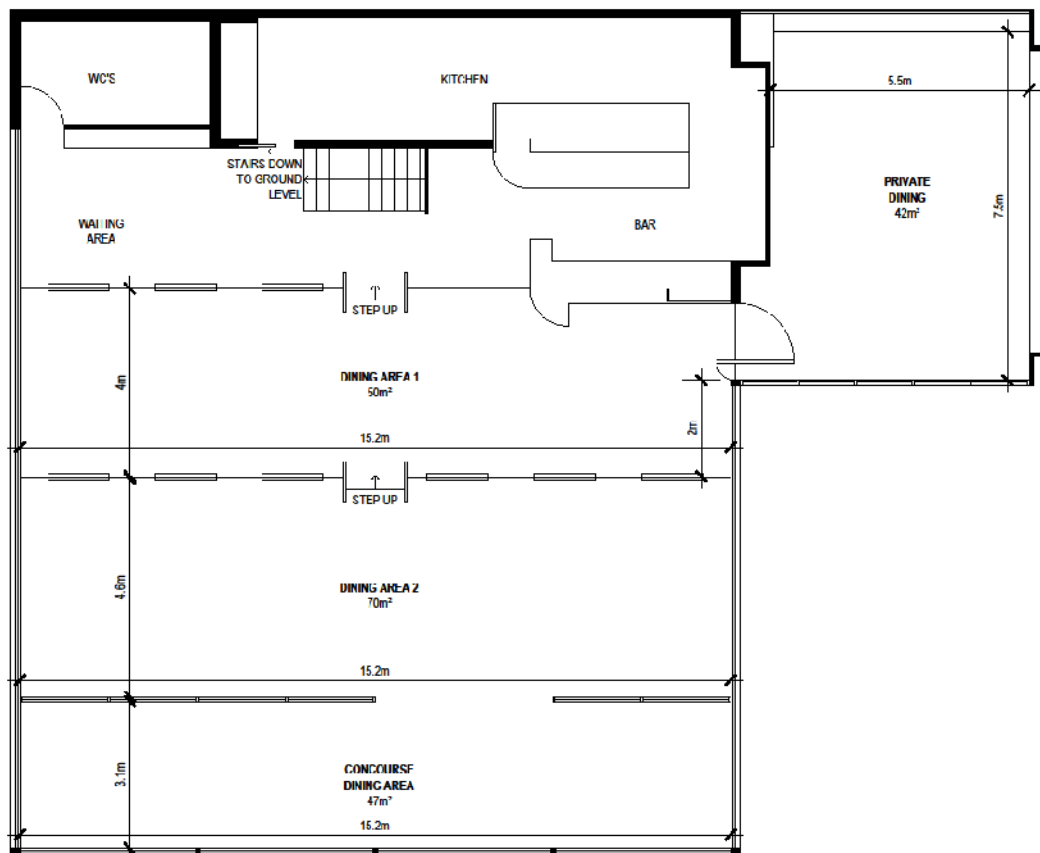


Altitude Function Room

Altitude, situated upstairs over three split levels offers magnificent views over Ralph's Bay. Seating approximately 100 guests this stunning room has its own dedicated kitchen and bar enabling us to provide delicious meals and personalised service making it ideal for your private function.

Weddings, birthdays, engagements, formal dinners and cocktail parties can all be celebrated in style in Altitude.

Adjacent to Altitude is an intimate room holding around 30 which is ideal for board meetings, small conference and intimate gatherings.



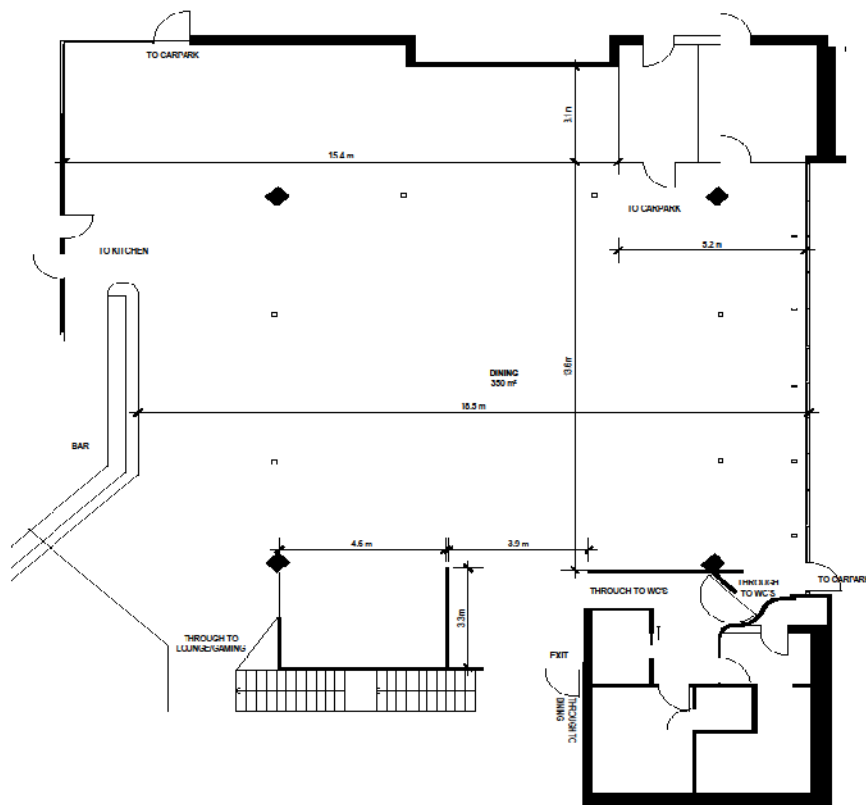
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Foreshore Bistro

Our large family bistro situated on the ground floor can be the perfect venue to celebrate any occasion. Seating approximately 200 guests this area is suitable for both large and small celebrations.



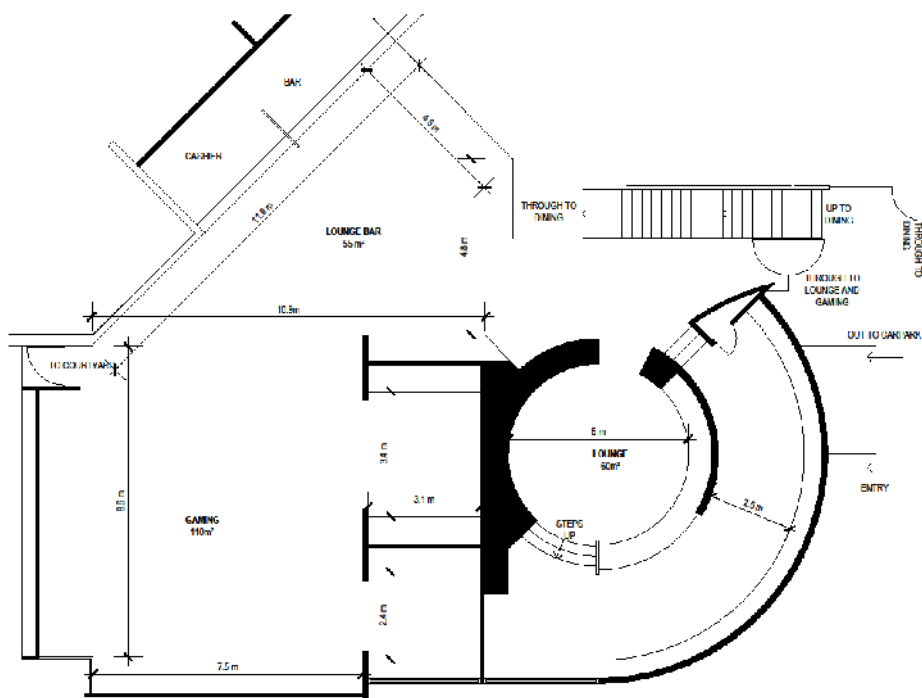
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Round Room

Our Round Room is a great area which can be used for cocktail parties, presentations and intimate get togethers. Furnished with colourful cube seating this room provides a fun look for your next event.



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Canapés & Finger Food

- Frenched Lamb Cutlets with Green Almond Pesto
- Quail Drumsticks (Hot or Cold) with homemade smokey BBQ dipping sauce
- Tempura fried Swiss brown mushrooms with Tzatziki dipping sauce
- Arancini—shallow fried risotto balls with pumpkin and spinach or chicken and mushroom with herb mayonnaise
- Whole cooked king prawns (hot or cold) with lime aioli
- Chicken Kebabs with satay dip
- Char Sui BBQ Duck spring rolls with Szechwan dipping sauce
- Toothpicks Sicilian Sundried tomato, olive and pancetta
- Greek Lamb, mint, fetta, cherry tomato
- Spanish Chorizo, mushroom and caramelised shallot
- Chilli crab fried dumplings with kecap manis
- Fried haloumi with cranberry and apple
- Baked 1/2 shell scallops with crème fraiche and caviar or black sesame and beurre noisette

Pipeclay Lagoon Oysters	Baked with quince and blue brie en croute Japanese pickled cucumber Chilli and cherry advocaat Midori, melon and wasabi granita Prosciutto and BBQ Gratin Natural with Lime Aioli
Rolled sushi bites	Smoked salmon and cucumber Asparagus, marinated peppers and eggplant Chicken, spinach and smoked ham
Pastry shells Blinis, Crackers, Crostini's	Avocado, mascarpone and smoked salmon Baked cherry tomato, marinated fetta and olive Rare beef with mustard cress and beetroot mousseline Tagine spiced scallops with Chinese black sesame seeds Salmon gravalax with fraiche and caviar Mixed tomato and cilantro Salsa Sautéed mushrooms with shaved Romano Chicken or duck liver pate Smoked salmon mousse
Spoons	Butter Chicken Egg Plant Ragu Bolognaise / Parmesan Pork Belly with cardamom/Orange Marmalade Seared yellow fin tuna with fish consommé Chicken and tarragon veloute

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Platters

Mini Dim Sims, cocktail spring rolls, curry vegetable samosas, sausage rolls, Savoury quiche, party pies, crumbed chicken tender-loins, potato wedges, teriyaki chicken medallions \$50

Chicken, Pork, Beef or Lamb satay sticks, sesame crumbed calamari, crumbed fish goujons, Bocconcini chicken drumettes, spinach and fetta filo triangles, scallop wrapped prosciutto \$65

Hot Seafood Platter - Oysters Kilpatrick, Chilli/Salt Calamari, Tempura Torpedo Prawns, Thai Fish Cakes, Prawn/Scallop and Bacon Sticks, Crumbed Fish Goujons, Tandoori Mussels \$90

Cold Seafood Platter - Pirates Bay pickled octopus, chilli mussels, smoked salmon rosettes, whole cooked king prawns, natural oysters, pickled scallop skewers \$150

Cheese Platter - a selection of Tasmanian produced cheeses with crackers, grissini sticks and dips \$70

Cold Meat & Antipasto Platter - a selection of pastramis, salamis, chicken drumettes and honey smoked ham with a selection of pickled and marinated Mediterranean vegetables \$90

Mixed sandwiches or individual pita wraps - a selection of salad and meat fillings \$40

Fresh Fruit Platter - combo of seasonal fresh fruit and berries \$40

Platter of crudités, dips, mixed nuts, grissini sticks and lavash bread \$40

Pizza's
Pepperoni \$18
Sicilian, mushroom, fetta, olives, tomato & sopressa
Pesto Chicken
Ham and Pineapple



Choice Menu 1

Entree

Pan Fried Bass Strait Scallops

With matchstick and vegetable florets, black sesame and beurre blanc

Chicken Miso Broth

Finished with buckwheat noodles, shitake mushrooms, pumpkin and sliced scallions

Main

Queen Rack of Lamb

Pocketed with English baby spinach and fetta oven roasted on white bean puree and ratatouille and glace di viande

Twice Cooked Salted Pork Belly

Braised in master stock with anise and soy, then roasted and served with creamed kipflers, micro leaves pistachios and caramelised pears

Dessert

Frozen Double Chocolate Marquise

Served with a rich redcurrant sauce with double cream

Whole Baked Cygnet Apples

Stuffed with currants, soaked in orange verjuice, served on pannetone bread with cinnamon ice cream

\$60 3 courses

\$45 2 courses

\$33 Main Course



Entree

Spring Seafood Consomme

Featuring Tasmanian Scallops, Prawns, Mussels, mirepoix vegetables with lemongrass

BBO Butterflied Rannoch Farmed Quail

Served atop of pea, sopressa and mushroom risoni and jus

Main

Roasted Longford Beef Fillet

Presented with individually turned and baked roast vegetables, asparagus spears and bordelaise sauce

Blue Eye Trevalla

Encrusted with sage and macadamia, oven baked and served on a salad of daikon, soba noodles and baby green leaves with tarragon vinegar

Dessert

Citrus Soufflé Glace

A superior hand crafted ice cream and almond bread with double cream

Tasmanian Cheeseboard

Featuring King Island Blue Brie, Ashgrove premium vintage cheese, south cape Apricot and Rum with Quince Paste, muscatels and lavash bread

\$60 3 courses

\$45 2 courses

\$33 Main Course



Choice Menu 3

Entree

Smokey Pea and Ham Puree

Served in a tumbler with whipped butter and ciabatta bread

Paupiette of Smoked Salmon

Filled with horseradish cream fraiche on asparagus spears with baby capers

Main

Chicken Involtini

Tender breast rolled in prosciutto with cashew and basil pesto farce, oven baked and served on potato and parsnip pave with sweet bell pep-per and spinach sauces

Black Angus Strip Loin

Char grilled to medium and served with a panache of steamed seasons vegetables, garlic and chive buttered pinkeye's with black mustard seed glaze

Dessert

Paris Brest

A French style praline butter cream cake topped with chocolate crumble and toasted almonds

Traditional Apple Strudel

Served warm with vanilla bean ice cream

\$60 3 courses

\$45 2 courses

\$33 Main Course



Choice Menu 4

Entree

Baked Blue Cheese Soufflé

With a side of dried apples, walnuts and raisons and watercress served warm

Wursthaus Pork and Veal Terrine

With kibbled pepper and tomato relish

Main

Tasmanian Atlantic Salmon Fillet

Dusted with Dukkah spice, oven roasted and served on saffron mash with salsa verde

Crispy Skinned Duck Breast

With mixed mushroom risotto, steamed greens with blood orange and wild pepper sauce

Dessert

Vanilla Bean Panna Cotta

Topped with cotton candy and drizzled with Leatherwood Honey Ang-laise

Steamed Double Chocolate Pudding

With butterscotch sauce and vanilla bean ice cream

\$60 3 courses

\$45 2 courses

\$33 Main Course