



TASMANIA GOLF CLUB

Easter MENU

ENTREE

Prawn Cocktail

Folded through a creamy brandy cocktail sauce.

Thai Chicken Skewer

Served on a creamy coconut rice and sweet chilli sauce.

MAIN

Ocean Trout Wellington

Baked in golden puff pastry, filled with chopped egg and parsley, served with a dill sour cream on the side, with chips and salad or vegetables.

Smoked Lamb Shoulder

Served on a flat bread, with charred salsa, roasted sweet potato, fresh tomato, spiced onion, and crunchy cucumber.

DESSERTS

Hot Cross Bun and Butter Pudding

Served with ice cream on the side.

Caramel Easter Egg Pavlova

Served with a creamy caramel drizzle and cream.

2 Courses (Main and Dessert) - \$36 per person

3 Courses - \$47.50 per person

