

Tasmania Golf Club

Valentine's Menu

to start

share plate

cheesy garlic pita slice,
Thai chicken arancini with a cucumber relish,
creamy prawn cocktail tartlet

main course

smokey BBQ pork loin

served on fire-roasted vegetables with a sticky bourbon glaze

oven-baked fresh fish of the day

topped with a sweet and smoky capsicum and toasted almond
sauce

char-grilled chicken breast

resting on smashed potatoes, chorizo, prosciutto-wrapped
asparagus, and a hollandaise sauce

all mains are accompanied by a seasonal vegetable medley

Dessert

individual tasting plate

decadent raspberry panna cotta,
Turkish delight pavlova with rich chocolate ganache,
lemon brûlée curd tart

\$65 per person

