



## ANARE DINNER

### 19th June 2021

#### Entrée

Smoked duck breast  
on a caramelised onion and pumpkin puree with a lime and lemon dressing

House smoked lamb loin  
with grilled zucchini, hummus and a balsamic glaze

#### Main

Premium Longford eye fillet of beef  
on a rosemary scented crushed binjies with thyme and mushroom ragout and seasonal vegetables

Sous vide tarragon Sassafras chicken breast  
with a raclette and paprika sauce on a pearl couscous salad

#### Dessert

Lavender and chocolate mousse  
in a chocolate shell with mixed berry compote and pistachio praline

Steamed blueberry pudding  
with brandy crème anglaise and a house vanilla bean honeycomb ice cream

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