



# ANARE Tasmanian 2017 Midwinter Dinner

## Entrée

Blood orange scented quail  
with a classical Waldorf salad

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

## Main

Premium eye fillet of beef  
on a duchesse potatoes with forrestier sauce and seasonal vegetables

Sous vide chicken breast  
marinated in a tarragon pesto with a creamy mushroom sauce on a  
warm potato salad

## Dessert

Tart citrus tart  
with mascarpone cream, kirsch cherry compote and vanilla bean toffee

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



the hobart function and conference centre  
one elizabeth street pier