

meadowbank estate

Shared Table Menu



This is our alternative to buffet style dining and is an interactive, visually spectacular way to eat! A platter feast is brought to each table and guests are encouraged to help themselves and each other. This style of dining can be included in as many courses as you desire and is ideal for large numbers, providing your guests with a unique experience. For this style of eating, seating must be on round tables of ten.

CANAPÉS ON ARRIVAL:

Potato and almond skordalia with crisp flat bread
Steamed wonton filled with Chinese pork
Marinated Spring Bay scallop, chilli, lime and coriander dressing

MEADOWBANK GRAZING PLATES

Each table will enjoy a delicious selection of plates including fresh and roasted vegetables and seasonal salads, smoked and cured meats, local smoked salmon and oysters, frittata and marinated olives with fresh baked bread

MIDDLE

Whole hot-smoked Tasmanian ocean trout, cos hearts, asparagus with capers and horseradish cream
Garlic roasted leg of spring lamb, parsley, watercress and coriander tabouleh with minted sheep's milk yoghurt

SIDE DISHES

Bowls of garlic and rosemary roasted baby potatoes, and mixed leaf salad with sherry vinaigrette

TO FINISH

Brioche butter pudding with hot chocolate sauce
Tea and coffee

\$109.50 per person

\$94.50 per person (for Side of Ocean Trout)



Whole hot-smoked Tasmanian ocean trout