

EVENTS SAMPLE MENUS

Our Fully Licensed Restaurant is gaining a reputation unsurpassed by few on the East Coast, our Chef and his team use the freshest regional produce to create modern Australian cuisine.

Being the home of Iron House Brewery we have a relaxing lounge and bar area in which you can enjoy a superb brew or a refreshing wine while overlooking our amazing landscape.

White Sands Estate can cater for a smaller more intimate family group function through to a large scale conference or wedding. Take a change to take a look at our Events menu which provides some sample menus available for group functions, conferences and weddings. Please contact us if you have specific requirements for your function as we can tailor a menu to best meet your needs.

Menu options are indicative only and may change depending on availability and seasonality. Please consult the White Sands Estate events coordinator for a quotation with up to details, pricing and booking terms and conditions.





SAMPLE CONFERENCE MENUS

SET MENU LUNCH / DINNER

ENTREE

Beetroot marinated gravlax, rocket and fresh dill mustard dressing (gf)

Salt and pepper squid with garden salad and dill aioli

Quinoa, cherry tomato and avocado salad with sweet lemon dressing (v, gf)

MAIN

Twice baked sticky pork belly with caramelised apple,
rocket coleslaw and honey walnuts

Chicken roulade with pancetta and sundried tomato,
served with rocket pesto potato and apple salad

Orange glazed confit duck, rosti potato and salad, with sweet lemon dressing (gf)
Marinated Porterhouse steak with crunchy cucumber, radish salad and chat potatoes

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DESSERT

Iced lemon parfait with raspberry ice cream and coulis

Chocolate fudge cake with vanilla and IronHouse Honey Porter ice cream

Vanilla panna cotta with raspberry jelly, toffee ice cream and coulis



BBQ BUFFET (minimum 50 people)

Salads - Choice of 4

Pesto pasta salad
Seeded mustard, potato and bacon
Tomato, capsicum, cucumber and olive
Smoked trout, rocket and fennel
Marinated vegetable pasta salad
Sundried tomato, olive and fetta
Char-flamed vegetables
Traditional caesar
Salad nicoise

Vegetables - Choice of 3

Herb roasted potatoes
Garlic and herb tossed new potatoes
Panache of carrot, cauliflower and broccoli
Steamed herb buttered green beans
Roasted butternut pumpkin

Carvery Meats - Choice of 3

Ironhouse Beef
Pork
Lamb
Chicken
Gourmet Sausages
Homemade hamburgers

Condiments

Selection of house made condiments
Bread rolls & butter

Dessert – Additional \$8.00 per person
Chef's Selection of gateaux and pastries



Breakfast

Continental Breakfast Buffet with hot plate

Coffee, Milk(whole and light), Selection of Tea, Juices(three kinds),
Fruit Salad, Cereals (three kinds), Bread/ Toast, Yoghurt and condiments.
Scrambled eggs, bacon and tomato.

Morning Tea

Scones jam and cream
Or
Biscuit Platters and Fresh Fruit

Afternoon Tea

Selection of muffins or Pastries
or
Cakes/slices Fresh fruit

Lunch Service Platters

A selection of assorted sandwiches and wraps with various salad
fillings including ham, salami, roast meats, salmon and vegetarian
&
Fresh seasonal sliced fruit

SAMPLE WEDDING MENUS

CANAPES

- ✦ Oysters
 - kilpatrick
 - chilli lime
 - bloody Mary shot
- ✦ Chicken & mango naan
- ✦ Mini quiche
 - corn & bacon
 - mushroom & thyme
- ✦ Duck & white bean tartlets
- ✦ Smoked salmon crème fraiche tarts
- ✦ Roast capsicum & white bean tarts
- ✦ Sage & blue cheese shortbread with goats cheese
- ✦ Vegetable sushi with kikkoman sauce & wasabi
- ✦ Salmon & cucumber sushi roll with kikkoman sauce & wasabi
- ✦ Pancetta gruyere arancini
- ✦ Beef satay skewers
- ✦ Panko crumbed croquettes
 - smoked salmon spring onion
 - sage & blue cheese

COCKTAIL FOOD

Will be served in small bowl, noodle box or other packaging

- ✦ Thai beef noodle salad
- ✦ Red duck curry with jasmine rice and pappadum
- ✦ IronHouse lager battered fish goujons with chips and lemon wedges
- ✦ Fried Singapore noodles with chicken, prawn and spring onion

BUFFET OPTIONS

Menu options and prices are indicative only. Minimum 50 people. Prices may change depending on availability and seasonality

✦ **Option 1: Iron House**

✦ **Salads (Choice of 3)**

- ✦ Pesto pasta salad
- ✦ Seeded mustard, potato and bacon
- ✦ Tomato, capsicum, cucumber and olive
- ✦ Smoked trout, rocket and fennel
- ✦ Traditional Caesar
- ✦ Char-flamed vegetables

✦ **Vegetables (Choice of 3)**

- ✦ Herb roasted kennebec
- ✦ Panache of carrot, cauliflower and broccoli
- ✦ Potato and pumpkin galette
- ✦ Steamed herb buttered green beans
- ✦ Garlic and herb tossed new potatoes
- ✦ Roasted butternut pumpkin

✦ **Meats (Choice of 2)**

- ✦ Spiced chicken tenderloins
- ✦ Marinated minute steak
- ✦ Herb rubbed lamb fillets
- ✦ White flesh fish
- ✦ Crispy roast pork
- ✦ Black Forest marinated beef

✦ **Wet dishes (Choice of 2)**

- ✦ IronHouse beef & stout stew
- ✦ Lentil & vegetable curry
- ✦ Chicken and leek
- ✦ Fish of the day with Chardonnay and dill sauce

✦ **Condiments**

- ✦ Selection of house made condiments

✦ **Bread rolls & butter**

Additional items

- ✦ Atlantic salmon
- ✦ Thai spiced calamari
- ✦ Garlic and herb prawns kebabs
- ✦ Eye fillet of beef medallions
- ✦ Selection of fines cheeses/ dried fruits/roasted cashews/ quince paste/bread biscuit
- ✦ East coast oysters
- ✦ Marinated mussels
- ✦ Whole poached atlantic salmon
- ✦ Prawns natural

✦ **Option 2: White Sands**

✦ **Salads (Choice of 4)**

- ✦ Pesto pasta salad
- ✦ Seeded mustard, potato and bacon
- ✦ Tomato, capsicum, cucumber and olive
- ✦ Smoked trout, rocket and fennel
- ✦ Traditional Caesar
- ✦ Char-flamed vegetables

✦ **Vegetables (Choice of 4)**

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- ✦ Panache of carrot, cauliflower and broccoli
- ✦ Potato and pumpkin galette
- ✦ Steamed herb buttered green beans
- ✦ Garlic and herb tossed new potatoes
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✦ **Condiments**

- ✦ Selection of house made condiments

✦ **Bread rolls & butter**

✦ **Coffee & Tea Station**

- ✦
- ✦ **Dessert** Chef's selection of gateau's and pastries (3 items)

PLATED OPTIONS

SOUPS

- ✦ IronHouse Minestrone
- ✦ Pumpkin and roast red pepper
- ✦ Seafood bisque
- ✦ Potato and leek

ENTREES

East Coast nicoise

local potatoes, green beans, ocean trout, soft eggs

Rannoch quail breast

garlic mash balsamic onion jus

Salt and pepper calamari

leaf salad and chilli lime dressing

Mains

Macadamia crusted white fish

warm potato salad, green beans, chervil aioli

Confit of duck Maryland

crushed new potatoes, steamed greens, Cointreau jus

Chicken and prosciutto roulade

chicken and pistachio farce, garlic and sage mash, steamed green beans, jus

Sugar cured Tasmanian salmon

apple and fennel salad and horseradish cream

Mushroom fricassee

sautéed Huon Valley mushrooms with wilted silver beet (spinach if silver beet not in season), shaved parmesan and sour dough

Braised pork belly

braised red cabbage and apple with pan-fried potato

Flinders Island lamb rack

minted pea mash, onion jam, rosemary infused jus

Aged Tasmanian eye fillet of beef

garlic and thyme smashed chats, beetroot relish, greens, port jus

Tasmanian salmon fillet

house Waldorf salad, rosti and citrus hollandaise

DESSERT

Dark Chocolate Fudge Cake

vanilla bean mascarpone, espresso syrup

Honey Cardamom and Ginger Pudding

maple syrup scotch sauce, pure cream, nutty praline

Lemon and Lime Citrus Tart

chantilly cream, berry glaze

White, Milk and Dark Chocolate Mousse

butterscotch schnapp sauce with brandy snap

Individual Tasmanian cheese plate

selection of 3 cheeses, condiments
tea, coffee and petit fours

