



Menus
And
Information
For
Functions

*Prices valid until 1st May 2017



Menu

Entrée

Soup of the moment

Creamy Seafood Chowder

Trio Oysters - (6) Natural, Gorge Kilpatrick & chilli lime

Seafood Cocktail - deep sea fish, scallops & prawns served with a spicy cocktail sauce

Ginger & Chilli Prawn - Vermicelli Noodle Salad

Lemon Pepper & Ginger Calamari - with sundried tomato & rocket

Mushroom & Smoked Cheddar Arancini - with chilli jam

Chicken & Warm Potato Salad - with crispy prosciutto & lemon, garlic aioli

Deep Fried Brie - with a peach and tomato relish

Caramelised Smoked Quail - on hazelnut & orange salad with raspberry dressing

Mild Beef Curry - with coconut & tomato on steamed rice

Rare Roasted Beef - cashew & mesclun salad

Main Courses

Today's Catch - topped with garlic prawns

Tasmanian Atlantic Salmon - wrapped in prosciutto with a caper butter

Ocean Trout Fillet - topped with a scallop parmesan herb crust

Chicken Breast Roulade - filled with baby spinach & fetta on a cream mushroom sauce

Mushroom & Caramelised Leek Parcel - sweet potato & chilli jam

Pork Rib Eye - with red onion marmalade

Twice Cooked Duck - on stir-fry Asian Vegetables

Rolled Loin of Lamb - With a Pumpkin, Fetta & pesto filling

Eye Fillet Steak - on a caramelised onion and blue cheese tart with sundried tomato pesto

Desserts

Individual Apple and Berry Crumble - served with ice cream & cream

Sticky Date Pudding - with a rich toffee sauce

Warm Chocolate & Hazelnut Brownie - with white chocolate parfait

Citrus Tart - blue berry, toasted coconut & passionfruit gelato

Chocolate Ripple Vacherin - on kahlua cream

Fresh Strawberries and Grand Marnier - served with ice cream & cream

Tasmanian Cheese Platter for One

Price for a 3 course/3 choice menu starts at \$67.90 per person

Also available 2 course Entrée/Main or Main/Dessert starting from \$59.90 per person

Pre Dinner Canapés are available for an additional \$9.50 per person for 3 pieces per person

We do have a charge for byo birthday cakes of \$3.50 per person

Or we can have Chef make you a cake for \$5.50 per head



Sample Menu

Bread

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Entrée

Chicken & Warm Potato Salad

With crispy prosciutto & lemon, garlic aioli

Mild Beef Curry

With coconut & tomato on steamed rice

Seafood Chowder

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Main Course

Chicken Breast Roulade

Filled with baby spinach & fetta on mushroom sauce

Today's Catch

Topped with garlic prawns

Eye Fillet Steak

On a caramelised onion and blue cheese tart

Topped with a sundried tomato pesto

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Dessert

Chocolate Ripple Vacherin

Served on Kahlua Cream

Citrus Tart

Blue berry, toasted coconut & passionfruit gelato

Sticky Date Pudding

With a rich toffee sauce

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Tea or Coffee



Buffet Menu

Entrée

King Prawns
Marinated Chicken Breast
Honey Leg Ham
Tasmanian Cold Smoked Salmon
Selection of Salads
Bread

Main Course

Slow Roasted Eye Fillet of beef
Chicken Breast Wrapped in Bacon with Hollandaise Sauce
Parmesan Crusted Catch of the Day
Stir Fry Vegetables
New Potatoes

Dessert

Fresh Fruit
Warm Hazelnut & Chocolate Brownie
Citrus Tart
Sticky Date Pudding
Apple & Berry Crumble
Tasmanian Cheese Platter

Tea or coffee

*\$66.90 per person

To enhance your buffet, we can provide Swan Ice Carvings for an additional \$60 per carving

One weeks' notice is required for an ice carving

Menu may be varied to suit your requirements

Additional food is available at an extra \$11.90 per person

*The restaurant must be booked out when having the Buffet Menu



Beverage List

Non-Alcoholic Beverages

Soft Drink -*4.00

Juice -*4.50

Lemon Lime & Bitters -* 4.50

Mineral Water -*4.50

Carafe of Fruit Punch -*13.50

Alcoholic Beverages

Beers

Imported Beer -*9.50 per 330 ml bottle

Premium Beer -*9.00 per 375 ml bottle

Premium Light Beer -*7.80 per 375 ml bottle

Standard Beer -*7.80 per 375 ml bottle

Cider from *6.80

Tasmanian Craft Beers from 9.00

Premium Spirits

From -*9.50

Standard Spirits

Half -*6.50

Full -*8.90

Bottled Wine

An extensive range of Tasmanian and Mainland wines are available from our wine list.

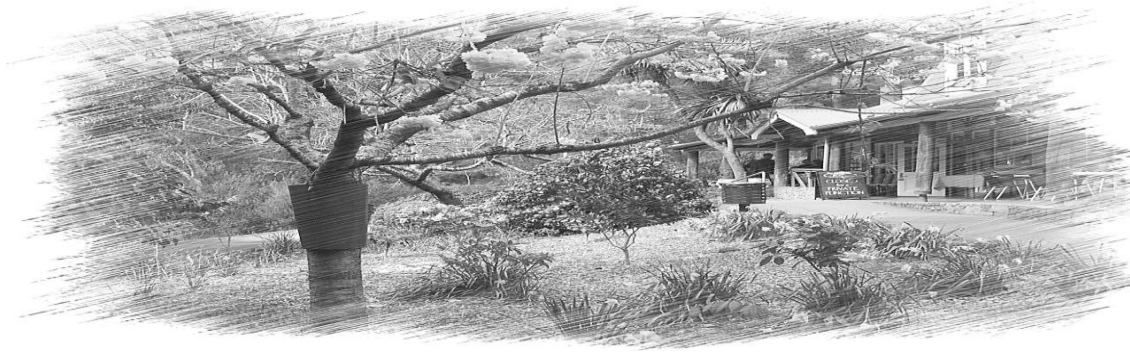
Our restaurant manager will happily assist you in making your selection.

From our experience we estimate beverages including

beer, bottled wine and non-alcoholic drinks

over a five hour period will cost between \$39 - \$49 per person

*please note prices may be subject to change without notice due to alcohol excise pricing



Important Information

Gorge Seating Capacity – Up to 65 guests inside, with the availability of 30 guests outside

Our balcony area can be partly enclosed with clear plastic screens.

Up to 120 guests for cocktail parties.

Beverages – The Gorge Restaurant is fully licensed and does not accept byo.

We are able to provide an extensive range of bottles Tasmanian and Interstate wines and beers.

Pre-Dinner Drinks – the balcony or the deck below the restaurant may be used for pre-dinner drinks.

Pre-Dinner Canapés – Start from \$9.50 per person for three pieces.

Tables – we recommend round tables as they are more sociable.

Table sizes range from 6 to 12 seats.

On the Table – We provide white linen table cloths and white linen napkins, one white candle and a printed menu per couple.

Entertainment – We have available an iPod and stereo system with quality speakers both inside and outside the restaurant.

Live Music – You may wish to hire a band which can locate themselves on the outside balcony.

The balcony doubles as a dance floor depending on guest numbers.

Additional Menus – are available, such as Cocktail and Gourmet BBQ, which may be more suited for larger groups (from 80 to 120 guests),

The Restaurant Manager and Chef are happy to work with you if you are after something a little different.

Postal Address – PO Box 481 Launceston Tas 7250

Phone No. Gorge Restaurant – 03 6331 3330

Fax No. – 03 6334 2564

Email – adrianpcash@yahoo.com.au



Important Information

Booking Confirmation and Deposit

For functions where the restaurant is booked for sole use, a deposit of \$800 is required to confirm the booking and date.

A deposit needs to be paid with seven (7) days of making the booking to secure the date. The Gorge Restaurant reserves the right to cancel without notice, any tentative booking where a deposit and/or confirmation has not been received within seven (7) days.

Damage or Loss of Goods

The Gorge Restaurant does not accept any responsibility for the loss or damage of any goods left on the premises before, during or after a function. The client is financially responsible for any damage sustained to property before, during or after a function by the client's guests or by outside contractors or sub-contractors controlled by the client.

Nails, pins etc. and adhesives likely to peel paint from any painted surface upon removal, are not to be used.

Cancellations

Inside of 90 days from the confirmed booking date the deposit will not be refunded

Outside the 90 days an 80% of the deposit will be refunded

Final Numbers

We require confirmation of final numbers no later than seven (7) days prior to the date of the function.

Pricing and Payment

We require payment in full for all services provided at the conclusion of the event.

We accept cash, cheques and all major credit cards.

A 15% surcharge applies to Sundays and public holidays.

A 3.5% surcharge applies to Diners Club and Amex cards.

Room Hire

For sole use of the restaurant a minimum number of 55 guests is required

If you have less than 55 guests- Room Hire is calculated on the chosen menu price per head multiplied by the shortfall of 55 guests

A surcharge applies after 12 midnight at a rate of \$600 per hour

The Room Hire is worked out on the food cost of 55.

We reserve the right to charge room hire of up to \$300 if additional set up is required

A surcharge applies after 12 midnight at a rate of \$500 per hour.

***Please note, menus and prices may be subject to change without prior notice.**