

Festive menu

thank you for considering
hosting your Festive
Season celebration with
team Cataract.

our emphasis is to highlight tasmanian food products, produce superior flavours & offer you our guest sincere value.

we proudly support tasmanian farmers, sourcing our produce from a variety of local producers & farm gates.

bread

a selection of house baked breads served w herb & garlic butter.

entrée *choice of:*

salt & pepper squid ^(gfo)
tossed in our signature salt & pepper seasoning, served w a vietnamese salad & a chilli aioli.

tasmanian lamb skewers ^(gf)
marinated lamb backstrap charred grilled & served w black garlic yoghurt.

crumbed camembert ^(v)
local hemp seed crumb served w a citrus salad & house made cranberry jam.

marinated queensland prawns ^(gfo)
chilli & garlic tiger prawns pan seared & served in a crisp lettuce cup & finished w crispy rice noodles.

main course *choice of:*

scottsdale pork belly ^(gf)
twice cooked in our house master stock served w roasted leeks & buttered green beans finished w a quince gel & macadamia crumb.

300gram scotch fillet ^(gfo)
grain fed 300gram succulent scotch placed on our 400°C volcanic hot stone served w house salad & crispy chat potatoes & rich red wine jus.

frenched chicken ^(gfo)
oven roasted free range chicken breast marinated in garlic & rosemary, placed on roasted chat potatoes served w steamed seasonal greens & finished w a cranberry jus.

atlantic salmon ^(gfo)
pan seared salmon cooked to medium served w crispy sliced potatoes, buttered green beans & finished w a lemon & dill cream sauce.

ricotta gnocchi ^{(v) (gf)}
house made w local roasted pumpkin, buttered medley of mushrooms & finished w beetroot hummus & walnut crumb.

desserts *- alternate drop*

cataract christmas wreath ^(gf)
house made pavlova wreath finished w chantilly cream, moscato gel, local vine ripened raspberries, white chocolate crèmeux, a hint of mint & malto snow.

silent night ^(gf)
to light up your night! house made w bailey's mousse, dark chocolate brownie, macadamia crunch & white chocolate glaze drip.

2 course / 68
3 course / 79 *includes* **christmas bon bons & team cataract festive cheer!**

please advise us if you have any dietary requirements. our kitchen uses nuts in some dishes, we are very careful but there may be traces in nut free dishes.



cataract
on paterson