



# Festive Menu

just your honest, everyday extraordinary.

our emphasis is to highlight tasmanian food products, produce superior flavours & offer you our guest sincere value. cataract on paterson proudly supports tasmanian farmers, sourcing our produce from a variety of local producers & farm gates.

*choose from*

**2 courses** \$65 pp

**3 courses** \$77 pp

*includes*

bread & christmas cheer!

## to start

### house baked bread

selection of house breads - cob loaf served w garlic butter & cataract's own 3 cheese garlic pizza bread to share.

## entrée

### mango prawn salad (df, gf, nf)

queensland banana prawn cutlets served chilled w crunchy cos lettuce, diced cucumber & avocado finished w mango chilli coriander salsa.

### duck spring rolls (df, nf)

served warm w asian inspired salad & house made plum sauce.

### calamari (df, nf)

tossed in our signature salt & pepper seasoning served w a vietnamese salad & finished w chilli aioli.

### haloumi fries (v, gfo)

placed on smoked tomato coulis served w crushed broad beans & garden peas finished w vincotto & toasted hemp seeds.

## mains

### twice cooked pork belly (gfo)

crispy scottsdale pork belly served w duchess potatoes, honey roasted carrots, seasonal greens & rich house jus finished w a macadamia crumb.

### frenched christmas chicken (gfo)

local free-range chicken breast marinated & oven baked served w seasonal sautéed greens, roasted chat potatoes, & finished w house made cranberry & rosemary jus.

### scotch fillet on stone (gf, nf)

300g australian beef served on the hot stone served w house salad, roasted chats & red wine jus.

### atlantic salmon (gf, df, nf)

pan seared atlantic salmon served w warm lemon potato salad, seasonal greens & finished w a salsa verde.

### gnocchi (v)

house made ricotta gnocchi, sautéed w parsley pesto, spinach & green beans finished w cashews & shaved parmesan.

## dessert

### cataract festive entice taste plate

why have only one when you can have three! enjoy a delectable taste of house made cataract sweet treats - peppermint macaron w chocolate crème patissier, yuzu citrus & raspberry mille-feuille & petit chocolate ferrero rocher puff w salted caramel & candied hazelnuts.

(vgn) vegan (v) vegetarian (gf) gluten free (df) dairy free (nf) nut free

[cataractonpaterson.com.au](http://cataractonpaterson.com.au)



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



**cataract**  
on paterson