

# BEN EAN

At Ben Ean we source the best of local ingredients and tend to them with love to create a memorable experience

Start with some small tasting plates to tempt the taste buds as canapes, then enjoy our signature dishes being sharing style entrée and main meals created to be served in the middle of the table accompanied by a range of garden fresh sides. Or even our 3 course plated menu if you want everyone to receive their own plate.

Don't forget to enjoy some of our hand crafted desserts with a coffee, tea or aperitif

# BEN EAN MENUS

## CANAPES

**2 hot and 2 cold canape selections - \$20**

**3 hot and 3 cold canapes selections - \$30**

**4 hot and 4 cold canapes selections - \$40**

## COLD CANAPES

Wood fired tomato, basil and buffalo mozzarella bruschetta

Local smoked rainbow trout with pickled cucumber and crème fraiche on crostini

Roast maple glazed pumpkin, goat's curd and pecan tartlets

New season asparagus and roasted capsicum wrapped in prosciutto with balsamic

Portobello, porcini mushroom, thyme and marinated feta bruschetta

## HOT CANAPES

House made truffled porcini mushroom and thyme arancini with roast capsicum aioli

House made ground beef meatballs in tomato sugo with herbed pangritata

Wood fired chicken wings marinated in garlic, lemon and thyme with green olive and caper salsa

Local smoked rainbow trout and kipfler croquettes crumbed and fried with basil aioli

Tender lemon pepper calamari lightly fried and served with citrus aioli

# DINNER MENU

2 Course - \$65 / 3 course - \$75

Please choose 2 of the following dishes to be served alternately

## ENTREES

Fresh black figs, sliced prosciutto, buffalo mozzarella and basil with balsamic dressing  
Wood fired maple glazed pumpkin, goats curd, toasted pecans and celery with yogurt dressing  
House made risotto of oregano, Portobello and porcini mushrooms with shaved grana Padano  
Poached chicken with a salad of roast tomatoes, basil, buffalo mozzarella and balsamic dressing  
Spinach and ricotta ravioli tossed with olives, roast capsicum, basil pesto with grana Padano

## MAINS

Tasmanian salmon fillet with asparagus and pine nut risotto and topped with tomato salsa  
Black Angus rib eye beef with oven roasted kipfler potatoes, green beans and jus  
Marjoram and citrus marinated spatchcock with honey roasted parsnips, zucchini and olive salsa  
Italian style lamb shoulder with maple pumpkin, asparagus and red wine and rosemary jus  
Tender oven roasted suckling pig with roast kipflers potatoes, heirloom carrots and apple cider jus

## DESSERTS

Italian style tiramisu with chocolate, coffee, savoiardi and mascarpone  
Rich valrohna chocolate mousse fresh local berries and vanilla double cream  
Vanilla bean panna cotta with pistachio, mint and passionfruit  
Meringue nests filled with raspberry sorbet, blueberries and mint  
Your selection of local cheese with quince, dried fruit, nus and lavoush

# SHARED PLATTER BANQUET DINING MENU

2 Course - \$68 / 3 course - \$78

Please choose 2 of the following dishes to be served on platters in the middle of the table

## ENTREES

Garden fresh zucchini, shaved pecorino, pine nuts and fresh mint with a lemon herb vinaigrette

Wood fired maple glazed pumpkin, goats curd, toasted pecans and celery with yogurt dressing

Poached chicken with a salad of roast tomatoes, basil, buffalo mozzarella and balsamic dressing

House made risotto of oregano, Portobello and porcini mushrooms with shaved grana Padano

Spinach and ricotta ravioli tossed with olives, roast capsicum, basil pesto with grana Padano

## MAINS

Italian lamb shoulder marinated in garlic, red wine and rosemary slow roasted and served with jus

Suckling pig roasted till tender with crackling and apple cider sauce

Wood fired fresh Tasmanian salmon fillet with lemon, fennel, parsley and burnt butter

Black Angus rib eye on the bone mustard and tarragon infused roasted whole with red wine jus

Spatchcock marinated in marjoram citrus and olive oil wood roasted with roast tomatoes and olives

## SIDES

Wood fired asparagus and roasted tomatoes with pine nuts

Baked kiplfer potatoes and olives with sea salt and rosemary

Honey roasted parsnips and heirloom carrots with pecans

Maple glazed pumpkin and buttered green beans with almonds

## DESSERTS

Italian style tiramisu with chocolate, coffee, savoiardi and mascarpone

Rich valrohna chocolate mousse fresh local berries and vanilla double cream

Vanilla bean panna cotta with pistachio, mint and passionfruit

Meringue nests filled with raspberry sorbet, blueberries and mint

Your selection of local cheese with quince, dried fruit, nus and lavoush

# KINGS BANQUET MENU

Continuous Courses Replenished to our banquet bar - \$79

Entrée/Mains/Salads/Sides/Woodfired Pizzas/Desserts

Tailored to your groups needs and likes!



