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## 2017 Australian Mens Masters Championships

Hello from the Hospitality team at the Tasmanian Hockey Centre! We're excited to welcome you to Tasmania for the Men's Masters in September/October and want to spoil you and your team!

There will be more details to follow over the coming months but as one State has already locked in a menu and a State dinner I wondered if I should "reach out" and also offer all the other States a chance to get in early and book! Please contact me at [paul@hockeytasmania.com.au](mailto:paul@hockeytasmania.com.au) or on 0419 281 803 if you have any questions or wish to make a super early booking. Please note that all our meat comes from a Halal certified butcher. (Except for the Pork).

We would love to see you here (even if it's just once) for an "occasion" – we can do everything from a cocktail party to a 17 course Gastronomy Tasting menu. For more details, booking forms and other options please visit <http://www.hockeytasmania.com.au/-Functions>

There are plans afoot to ensure that throughout your time here we are able to provide plenty of excellent coffees, hot breakfast items, great lunch selections and fast, reliable service. And of course, enough cold beers as a priority will not be forgotten!

Menu for Men's Master 25<sup>th</sup> September to 7<sup>th</sup> October – 40.0pp (adults) 20.0 pp (kids)

### On the table

An assortment of artisan breads and rolls from Howden Bakery served with freshly salted butter  
Jugs of iced water

### On the buffet

Greek roasted lamb w rosemary, lemon, oregano & garlic (gf)  
Slow cooked pork & crackling w our own apple sauce (gf)  
Pepper crusted sirloin of beef, carved medium rare (gf)  
Oven roasted medley of Tasmanian potatoes, carrots & pumpkin (gf, v, vn)  
Baby peas topped w butter (gf, v)  
Potato salad w mayo, basil pesto, spring onions & baby greens (gf, v)  
Naked garden salad w mixed leaf, tomatoes, cucumber & red onion (gf, v, vn)  
Jugs of pan juice gravy  
Horseradish  
Australian or French Mustard  
Salad dressing

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### For the kids (plated)

Beer battered flathead fillets & fries

### For the vegetarians/vegans (plated)

Panko crumbed & stuffed field mushrooms w plum sauce (vn)

### For afters

Eton mess, Chantilly cream, mixed berries (gf)

Individual chocolate self-saucing pudding

Vanilla bean ice cream

### Tea & Coffee station

Individual coffee serves, selection of house teas, whole & light milk.

For more details, booking forms and other options please visit:

<http://www.hockeytasmania.com.au/-Functions>

We look forward to welcoming you!

Kind regards

Paul Crosby  
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