## Mathematical Association of Tasmania 2010 Conference

# **MENU**

# **ENTRÉE**

#### Casablanca Plate

The perfect entrée to share. Tapas-style taste plate including salmon scrolls, filled mushroom caps, scallops in bacon, pate and pitta bread, chicken vol-au-vents, pan fried haloumi and scotched egg.

#### **MAIN**

#### McCarthur Park

Atlantic salmon steak balanced on a lattice of basil pesto, semi–dried tomatoes, red onion and Persian fetta, and served with cocktail potatoes.

#### Hot Legs

Slow cooked lamb shanks from Wild Clover lamb, smothered with a red wine seeded mustard, with just a touch of rosemary and garlic, and presented on a potato and parsnip mash.

### Handy Man

Vegetarian Lasagne, lovingly assembled in layers, baked slowly and added to a plate of fresh green salad.

## **DESSERT**

A slice of cake with a side of ice cream.