



Ulysses Club AGM Event  
29<sup>th</sup> February – 6<sup>th</sup> March  
2016



**TUESDAY NIGHT - welcome to the Event Virgins (first timers)**

**Gourmet Tasmanian BBQ**

Bread Rolls & butter

Locally made Thick Chicken & Chive Sausage

Tassie Beef Burger

Kassler (smoked loin of pork)

German Potato Salad

Garden Salad sourced with local vegetables

Condiments: tomato & red pepper chutney, seeded mustard and  
tomato sauce - *portion controlled packs*

**Cost \$26.00 per person GST inclusive**

**SATURDAY NIGHT - formal Event dinner & New NatCom introduction**

Dinner Roll & Butter

Braised Flinders Island hindquarter Lamb Shank &  
vegetables in a red wine jus

Served over Ashgrove Parmesan Mash

Dessert: Tasting platter with a sweet profiterole,  
a lemon and lime slice and a chocolate éclair, all  
served with Tasmanian Berry Sauce and double  
cream

**Cost \$35 per person GST inclusive**