

Christmas menu



Entrée:

- Lemon, pea and asparagus risotto topped with parmesan and basil
- Grilled prawn avocado and fig salad with pine nuts and balsamic glaze
- Smoked salmon carpaccio with wild roquette, Spanish onion, baby capers, radish and dill
- Spiced chicken tenderloins on date and walnut cous cous with tzatziki dressing

Mains

- Guinness and maple glazed ham and oven roasted turkey with roast chat potatoes, pumpkin and green beans with cranberry sauce and gravy
- Herb and macadamia crusted salmon fillet with asparagus and a fennel, apple orange and walnut salad with pomegranate dressing
- Roast pork loin and crackling with roast beetroot, glazed Dutch carrot, brussels sprouts and apple and cranberry relish
- Char grilled beef eye fillet with potato and sweet potato gratin, wilted spinach, balsamic glazed truss tomatoes and port jus

Desserts

- Individual pavlova with Chantilly crème, strawberry, kiwi fruit, passionfruit and mixed berry coulis
- Lemon meringue tart with pistachios, raspberries, mint and mango sorbet
- Sticky date pudding with house made butterscotch sauce and vanilla bean ice cream
- Steamed plum pudding with brandy anglaise, strawberry and ice cream

Choose one course for \$44

Choose two courses for \$60, alternate drop \$65

Buffet:

- Bread roll and butter
- Guinness and maple glazed ham
- Roast Turkey Breast
- Oven roasted chat potatoes, parsnip, sweet potato and carrot
- Steamed seasonal vegetables

Salads

- Mixed leaf salad with mango, red capsicum, Spanish onion, avocado, pomegranate and pine nuts with a honey, mustard and herb dressing
- Baby spinach, fresh figs, orange, cherry tomatoes, pear and blueberries with balsamic glaze
- Wild roquette, grilled peach, goat's cheese, prosciutto and fresh basil citrus dressing
- Fennel, apple and cabbage slaw salad with walnuts and green mayonnaise
- Kale, quinoa, Dutch carrot, and roast beetroot with feta and pistachios and lemon vinaigrette

Desserts

- Individual pavlovas with Chantilly crème, strawberry, kiwi and passionfruit
- Lamingtons
- Chocolate, honey and cherry trifle
- Lemon curd and raspberry tarts
- Steamed plum pudding with brandy anglaise

Choose two salads and two desserts \$60 pp

Choose three courses for \$82, alternate drop \$87

