

# 2020 CHRISTMAS MENU OPTIONS

## 2 COURSE OPTIONS

**\$60 pp**

Alternate Drop: entree & main  
- choose 2 entrees, 2 mains & 2 sides

**\$72 pp**

Guests choice on the day of entree & main  
Choose 2 entrees, 2 mains & 2 sides

## 3 COURSE OPTIONS

**\$70 pp**

Alternate Drop: entree, main & dessert  
Choose 2 entrees, 2 mains, 2 sides & 2 desserts

**\$88 pp**

Guests choice on the day of entree, main & dessert  
Choose 2 entrees, 2 mains, 2 sides & 2 desserts

## OPTIONAL EXTRAS

\$6 pp Add an extra menu item choice to entree, main or dessert. Or add an extra side dish to share

\$15 pp – Start your meal with individually plated antipasto to make a 4 course menu

\$4 pp – Espresso coffee selection  
guest's choice on the day of flat white or espresso

Dietary requirements need to be confirmed prior to the event & will be catered for separately where the menu doesn't accommodate a specific requirement.

**The Formal Menu includes A5 sized black & white printed personalised menus (1 per person)**

**Crusty ciabatta rolls served on arrival**

## → Entree

Smoked chicken & pancetta salad, butter lettuce, ranch dressing, micro herbs (GF)

King prawn salad w' pickled cucumber, red onion, cherry tomato, summer greens w' mint citrus aioli (GF)

Pumpkin fetta arancini w' sweet chilli coriander aioli

Beetroot risotto, mint peas, crispy green kale, crumbled vegan fetta (VG, GF)

## → Main Course

Roasted port glazed turkey breast, water chestnut, leek & pumpkin stuffing w' thyme butter potatoes & baby carrots

Oven baked barramundi, confit herb potatoes, tomato & mint jus, petit ratatouille (GF, DF)

Slate seared beef fillet, smoked paprika mash, asparagus, pancetta, port jus (GF)

Roasted thyme & lemon chicken breast w' sweet potato & orange mash, wilted spinach, house jus

Warm spiced pumpkin, quinoa & broccolini salad, red kale, heirloom carrots, raspberry balsamic

## → Sides

*2 x Served to share with the main course*

Buttered beans & broccoli (VG)

Rocket, candied walnuts, parmesan, balsamic (V)

Rosemary & sea salt roasted chat potatoes

Garden Salad

## → Dessert

Christmas pudding flavoured creamy chocolate mousse w' a white chocolate popcorn chard & double cream

Chai almond milk panna cotta, green tea & ginger syrup (VG, GF)

Warm chocolate brownie, caramel popcorn, banana chips, double cream

Creamy coconut mango mousse w' macadamia praline & kiwi fruit compote