



Christmas Functions

MENU | LUNCH & DINNER

2 Courses: \$50 per person · 3 Course: \$65 per person

ENTRÉES

SELECT 2 | ALTERNATE DROP

- Crispy Pork Belly** - with Apple Relish, Crackling and Cider Jus
- Smoked Salmon** - with Dill Crème Fraîche, Capers and Toasted Sourdough ¹
- Caramelised Onion Tart** - with Tomato Relish and Dressed Rocket ^v
- Mushroom and White Wine Arancini** - with Rocket, Parmesan and Tomato Relish ^v

MAINS

SELECT 2 | ALTERNATE DROP

- Traditional Roast Turkey** - with Pork and Sage Stuffing, Roast Vegetables, Cranberry Sauce and Gravy
- Apricot Glazed Christmas Ham** - with Roast Potatoes, Seasonal Vegetables and Red Wine Jus
- Crispy Pork Belly** - with Apple Sauce, Roast Vegetables, Crackling and Cider Jus
- Pan Roasted Chicken Supreme** - with Roast Potatoes, Seasonal Vegetables and Thyme Jus
- Pumpkin and Fetta Ravioli** - with Sage Butter, Parmesan and Toasted Walnuts ^v

DESSERTS

SELECT 2 | ALTERNATE DROP

- Traditional Christmas Pudding** - with Brandy Custard and Vanilla Ice Cream
- Sticky Date Pudding** - with Butterscotch Sauce and Vanilla Ice Cream
- Christmas Pavlova** - with Fresh Berries, Passionfruit and Chantilly Cream
- Chocolate and Peppermint Tart** - with Chantilly Cream and Chocolate Crumb

CHRISTMAS ADD ONS

Fruit Platter | \$75

Freshly Sliced Seasonal Fruit

Charcuterie Board | \$200

400g Assorted Cheeses, 300g Cured Meats, Dried Fruits, Assorted Crackers, Olives and Fresh Grapes

Cheese and Crackers Platter | \$110

Selection of 3 Cheeses, 3 Dips, Assorted Crackers, Sliced Baguette and Flatbreads

Seafood Platter | \$200

12 Coconut Prawns, 12 Salt and Pepper Calamari, Lemon, 12 Fresh Oysters, Seafood and Tartare Sauce