



Set Menu 1

CHRISTMAS SET MENU - \$75 per guest

Min 9 guests, Max 40

Includes Christmas crackers and Personalised Menu's

ENTRÉE Choice of

JAPANESE GREEN TEA NOODLE and namasu salad, wakame dressing and sesame seeds (VG)

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DUCK RILLETTE with Jamon, saffron pickled shallot and brioche

MAIN Choice of

BUTTER ROASTED TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberry jus and crisp jamon (GF)

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SEARED GOLDBAND SNAPPER with baby spinach, quinoa and pepitas salad (GF)

DESSERT Choice of

FROZEN PLUM PUDDING with orange, rosemary and cinnamon marmalade

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CAPEL BLACK WAX CHEDDAR AND TRIPLE BRIE with local olives and ciabatta toasts



Set Menu 2

CHRISTMAS SET MENU - \$90 per guest

Min 9 guests, Max 40

Includes Christmas crackers and Personalised Menu's

ENTRÉE Choice of

JAPANESE GREEN TEA NOODLE and namasu salad, wakame dressing and sesame seeds (VG)

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DUCK RILLETTE with Jamon, saffron pickled shallot and brioche

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MOZZARELLA AND VINE TOMATO with asparagus and basil toast (V)

MAIN Choice of

BUTTER ROASTED TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberry jus and crisp jamon (GF)

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SEARED GOLDBAND SNAPPER with baby spinach, quinoa and pepitas salad (GF)

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GRILLED HARVEY BEEF FILLET with soft saffron puree, grilled broccolini and wilted vine tomato (GF)

DESSERT Choice of

FROZEN PLUM PUDDING with orange, rosemary and cinnamon marmalade

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CHOCOLATE CAKE with berries, coconut sorbet and Dutch cocoa meringue (VG)

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CAPEL BLACK WAX CHEDDAR AND TRIPLE BRIE with local olives and ciabatta toasts



Set Menu 3

CHRISTMAS SET MENU - \$105 per guest

Min 9 guests, Max 40

Includes Christmas crackers and Personalised Menu's

ENTRÉE Choice of

JAPANESE GREEN TEA NOODLE and namasu salad, wakame dressing and sesame seeds (VG)

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DUCK RILLETTE with Jamon, saffron pickled shallot and brioche

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SALMON AND PRAWN CRUDO, finger lime and cucumber salsa with pumpkin seed oil

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MOZZARELLA AND VINE TOMATO with asparagus and basil toast (V)

MAIN Choice of

BUTTER ROASTED TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberry jus and crisp jamon (GF)

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SEARED GOLDBAND SNAPPER with baby spinach, quinoa and pepitas salad (GF)

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GRILLED HARVEY BEEF FILLET with soft saffron puree, grilled broccolini and wilted vine tomato (GF)

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KALBARRI DHUFISH with buttered potatoes, scallops, asparagus and peas (GF)

DESSERT Choice of

FROZEN PLUM PUDDING with orange, rosemary and cinnamon marmalade

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CHOCOLATE CAKE with berries, coconut sorbet and Dutch cocoa meringue (VG)

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LEMON POSSET with peach, strawberry and mango salad, meringues and pistachio cookies

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CAPEL BLACK WAX CHEDDAR AND TRIPLE BRIE with local olives and ciabatta toasts