



CHRISTMAS SET MENU - \$75 per guest

Min 9 guests, Max 40

Includes Christmas crackers and Personalised Menu's

ENTRÉE Choice of

MOZZARELLA AND VINE TOMATO with asparagus and basil toast

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PORK AND GOATS CHEESE CROQUETTE on red cabbage slaw with saffron pickle

MAIN Choice of

BUTTER ROASTED TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberries and crisp jamón

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GRILLED HARVEY BEEF FILLET on soft seeded mustard puree, with Eshallots, garlic and marrow bone (250g)

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SEARED GOLDBAND SNAPPER with panzanella salad and basil oil

DESSERT Choice of

FROZEN PLUM PUDDING with orange, rosemary and cinnamon marmalade



CHRISTMAS SET MENU - \$90 per guest

Min 9 guests, Max 40

Includes: Christmas crackers and Personalised Menu's

ENTRÉE Choice of

HOUSE CURED "SLOW GIN" SALMON with cucumber labneh and lemon oil

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MOZZARELLA AND VINE TOMATO with asparagus and basil toast

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PORK AND GOATS CHEESE CROQUETTE on red cabbage slaw with saffron pickle

MAIN Choice of

BUTTER ROASTED TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberries and crisp jamón

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GRILLED HARVEY BEEF FILLET on soft seeded mustard puree, with Eshallots, garlic and marrow bone (250g)

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SEARED GOLDBAND SNAPPER with panzanella salad and basil oil

DESSERT Choice of

FROZEN PLUM PUDDING with orange, rosemary and cinnamon marmalade

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CHOCOLATE GANACHE TART with hazelnut gelato and amoretto crumb

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MARINATED GOATS FETA and pecorino peparato with local olives and ciabatta toasts



CHRISTMAS SET MENU - \$105 per guest

Min 9 guests, Max 40

SHARE

NATURAL OYSTERS freshly shucked with lemon, chardonnay Jerez, and cabernet eshallot vinegars

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OYSTERS KILPATRICK freshly shucked with bacon and Worcestershire sauce

ENTRÉE Choice of

AVOCADO, HORSERADISH and potato salad, beetroot jus

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HOUSE CURED "SLOW GIN" SALMON with cucumber labneh and lemon oil

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MOZZARELLA AND VINE TOMATO with asparagus and basil toast

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PORK AND GOATS CHEESE CROQUETTES on red cabbage slaw with saffron pickle

MAIN Choice of

BUTTER ROASTED TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberries and crisp jamón

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GRILLED HARVEY BEEF FILLET on soft seeded mustard puree, with Eshallots, garlic and marrow bone

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KALBARRI DHUFISH with local prawn on gratin potato with fennel salad and tarragon butter sauce

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SEARED GOLDBAND SNAPPER with panzanella salad and basil oil

DESSERT Choice of

FROZEN PLUM PUDDING with orange, rosemary and cinnamon marmalade

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STRAWBERRY TIRAMISU with fresh strawberry and savoiardi biscuit

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CHOCOLATE GANACHE TART with hazelnut gelato and amoretto crumb

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MARINATED GOATS FETA and pecorino partato with local olives and ciabatta toasts