

Christmas 2017 menus

\$40 per head

1 entree 2 mains 1 desert



ENTREE

Caesar salad

crispy bacon, baby cos, parmesan, soft poached egg, herb roasted chicken

Handmade spring roll

pulled pork and vegetable, crispy noodles, house made sweet chilli

MAINS

Crispy skinned chicken breast

with sweet potato, rocket, bacon, tomato jam

Slow roasted sirloin

with kipflers, crispy onion, baby spinach and jus

Pork shoulder

with slaw, sweet potato wedges, sticky pork glaze

Turkey roulade

with fig and hazelnut stuffing, asparagus, baked potato, roasting pan glaze

DESSERT

Christmas pudding

with brandy custard and cream

Chocolate brownie

with PX sherry syrup, wattle seed ice-cream, burnt honey

Nutella panna cotta

with fried banana, toasted marshmallow, ganache

Condensed milk tart

with toasted pistachio, chocolate paste, cardamom cream



\$55 per head

2 entrees 3 mains 2 deserts



ENTREE

Local king prawn cocktail

crunchy lettuce, 1000 island dressing

Pulled beef spring roll

crispy noodles, house made sweet chilli

Double cooked pork belly

pea puree, baby beets, crispy shallots

Indonesian chicken skewer

peanut satay, spiced rice

MAINS

Local caught silver whiting

cumin potatoes, dressed leaves, dill and caper mayo

Crispy skinned chicken Kiev

braised cabbage, green beans, baby carrots, jus

Pork belly

apple slaw, sweet potato, sticky pork glaze

Slow roasted sirloin

kipflers, crispy onion, baby spinach, jus

Smoked beef brisket

grilled corn, mac n cheese, BBQ sauce, pickles

Stir fried mushrooms

burnt onion, cauliflower paste, beetroot leaves, truffle oil

DESSERT

Christmas pudding

brandy custard and cream

Chocolate brownie

PX sherry syrup, wattle seed ice-cream, burnt honey

Nutella panna cotta

fried banana, toasted marshmallow, ganache

Condensed milk tart

toasted pistachio, chocolate paste, cardamom cream

