



CHRISTMAS

menu



traditional **CHRISTMAS FEAST**

\$65.00 PER PERSON

Minimum 10 guests

MEATS

(choose two)

Served with Dinner Rolls & Butter

Garlic-Roasted 100-Day Grain-Fed Beef Sirloin

Served with rosemary red wine jus and horseradish cream.

Herb-Roasted Chicken Supreme

Filled with roasted garlic, spinach and cream cheese, finished with lemon thyme butter.

Maple, Orange & Clove Glazed Leg Ham

Served with wholegrain mustard and charred orange.

Slow-Braised Lamb Shoulder

Served with mint gremolata, roasted banana shallots and rich jus.

Rolled & Roasted Pork Belly

Filled with fennel, garlic, rosemary and lemon zest, served with spiced apple compote and cider jus.

Tasmanian Salmon Fillet

Served with lemon beurre blanc, crispy capers and charred lemon.

Add a Christmas Dessert Platter

\$10.00 PER PERSON

Mini pavlovas with Chantilly cream and seasonal fresh fruit,
and sticky date pudding with ginger butterscotch.

SIDES (choose one)

Pork Fat-Roasted Chat Potatoes

Rosemary and flaky sea salt.

Creamy Potato Gratin

Layered with thyme and shaved Parmesan.

Paris Mash

Whipped with butter and cream, finished with parsley and cracked black pepper.

Charred Broccolini

Citrus vinaigrette and toasted almonds.

Honey-Roasted Dutch Carrots

Whipped feta and dukkah.

Green Beans

Roasted banana shallots and garlic butter.

Roasted Brussels Sprouts

Crispy bacon, balsamic glaze and cracked black pepper.

SALAD (choose one)

Roasted Pumpkin Salad

Baby spinach, pickled red onion, Danish feta, toasted pepitas and honey mustard dressing.

Festive Garden Salad

Mixed leaves, cucumber, cherry tomatoes, radish, pickled red onion and citrus vinaigrette.

Rocket & Pear Salad

Rocket, pear, shaved Parmesan, toasted walnuts and balsamic dressing.

Baby Beetroot & Orange Salad

Rocket, orange, whipped feta and citrus vinaigrette.