

PRE-CHRISTMAS DINNER MENU

ENTRÉE

PLEASE CHOOSE ONE ITEM

Five spiced roast pork belly

Butternut pumpkin puree, broccolini, spiced cherry compote & jus (GF) (DF)

Lemon & dill marinated poached prawns

Green apple, cherry tomato, roquette salad, pineapple & chili salsa (GF) (DF)

Smoked salmon carpaccio

Fennel, endive, mixed tomato salad & citrus salsa (GF) (DF)

Grilled vegetable terrine

Tomato, avocado salsa & roquette salad (VG)

MAIN

PLEASE CHOOSE ONE ITEM

Slow roasted beef sirloin

Sweet potato gratin, butter toasted macadamia, green beans & red wine jus (GF)

Moroccan spiced, grilled chicken breast

Mashed potato, roasted Mediterranean vegetable & honey mustard sauce (GF) (DF)

Pan fried red emperor

Cheese & herb risotto cake, vegetable caponata & lemon butter sauce (GF)

Oven baked field mushroom

Sweet potato rosti, grilled asparagus & pomegranate salsa (VG)

DESSERT

PLEASE CHOOSE ONE ITEM

Traditional Christmas pudding

Cherry compote, vanilla cream Chantilly & whisky butter sauce

Berries pavlova roulade

With strawberry and red fruit coulis (GF)

Mango panna cotta

Spice caramelized pineapple and passion fruit coulis (GF)

Chocolate tart

Berry compote and coffee mascarpone cream

Complimentary Coffee & Tea station
Only when you book 20 guests or more

Two course \$58, Three course \$68
1 November - 24 December 2023
6PM - 10PM

Bookings Essential
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