

Pre-Christmas Lunch Menu 2018

Two course \$49 or Three course \$56

Glass of Sparkling Wine on Arrival

Entree

Tasmanian Smoked Salmon

horseradish panna cotta, cucumber show pea sprouts and caper salad (GF)

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Slow Roasted Pork Belly

truffle potato, lemon asparagus and sticky pomegranate molasses jus (GF)

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Tomato Tarte Tatin

cherry tomato shallots tart, endive balsamic onion, fennel salad, feta and balsamic reduction (V)

Mains

Dorper Lamb Rump

herb marinated rump, sweet potato pave, broccolini and red wine jus (GF)

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Pan-fried Barramundi

caramelised leek rosti, pepperonata and sauce vierge (GF)

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Ravioli

spinach and ricotta ravioli, tarragon cherry tomato sauce, grilled asparagus and parmesan (V)

Dessert

Meringue Roulade

lemon cream, berries and kiwi fruit salsa (GF)

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Traditional Christmas Pudding

caramel sauce, strawberry and vanilla ice cream

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Passion Fruit Panna Cotta

caramelised fruit compote and coulis (GF)

Optional House Beverage Package

Hardys Brut Reserve, Sauvignon Blanc, Cabernet Merlot
Draught Beer, Soft Drinks & Juices

2 hours \$28.50pp | 3 hours \$32.50pp

Minimum 10 persons - Available from 20 November to 24 December 2018 - Bookings Essential
T&C apply.

Pagoda
Resort & Spa

Narada
Hotel
Group