

Festive Themed Lunch Menu 2019
Three course \$55pp | Minimum 10 persons

Entrée

Tasmanian Smoked Salmon

beetroot puree, radish salad, citrus dressing, salmon roe (GF)

Slow Roasted Pork Belly

cauliflower puree, asparagus, hoisin, orange marmalade (GF)

Creamed Corn Kimchi Pancake

fresh fennel mango salad, mozzarella, balsamic reduction (V)

Main Course

Roast Lamb Rump

creamy potato, tuscan roast vegetables, red wine jus (GF)

Crispy Skin Atlantic Salmon

mediterranean vegetable, pearl cous cous salad, labne & lime

Pan Fried Gnocchi

basil pesto cherry tomato, grilled asparagus, roquette, parmesan (V)

Dessert

Blueberry Tart

cream chantilly, coulis

Plum Pudding

brandy brown butter sauce, strawberry, banana ice cream

Strawberry Panna Cotta

berry compote, coulis (GF)

Optional House Beverage Packages

Hardy's Brut Reserve, Sauvignon Blanc & Cabernet Merlot

Draught Beer, Soft Drinks & Juices

2 hours \$28.50 per person

3 hours \$ 32.50 per person

Valid from 15 November - 24 December 2019. T&C apply.