

Pre-Christmas Dinner Menu 2019
Three course \$58pp | Minimum 10 persons

Entrée

Lemon Herb Shrimps
quinoa salad, gherkin dressing (GF)

Beef Cheek Ravioli
sundried tomato pesto, mascarpone, pine nuts

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 Beef Sirloin 200g (Harvey WA)
creamy potato, Tuscan roast vegetables, red wine jus (GF)

Crispy Skin Barramundi
mediterranean vegetable pearl, cous cous salad, labne and lime

Baharat Spiced Roast Chicken Breast
pressed potatoes, broccolini, mushroom sauce (GF)

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)

Fresh Fruit Plate
lemon sorbet (GF, DF)

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.