



PLATED MENU

Entrée (please select one)

Salmon Gravalax with Pickled Onion & Horseradish Cream gf
Prawn Cocktail gf
Roasted Capsicum, Chorizo & Feta Tart
Charred Asparagus with Homemade Ricotta & Walnut Crumb gf
Seared Tuna & Mussel Salad gf

Mains (please select one)

Beef Fillet with Salsa Verde & Cauliflower Puree gf
Lamb Backstrap with Caper & Herb Salsa and Smokey Eggplant gf
Snapper Fillet with Macadamia Pesto & Charred Spring Onions gf (Vegetarian option of
Cauliflower Steaks)
Crispy Chicken with Olives, Pancetta & Garlic gf

Sides (please select two)

Roast Potatoes with Rosemary gf
Broccoli with Hazelnuts & Burnt Butter gf
Green Leaf Salad with Mustard Citrus Dressing gf
Roasted Carrots with Dill & Chive Dressing gf

Served with Sour Dough Bread & Organic Butter

Dessert (please select one)

Lemon & Mascarpone Tart
Almond & Prune Tart with Spiced Cream
Christmas Gingerbread Cake with Honey Figs gf
Rich Chocolate Dessert Cake with Cherries & Crème Fraiche gf
Mango & Passionfruit Roll gf
Grilled Nectarines with Pistachio Brittle & Creamy Yoghurt gf

Plus
Gourmet Cheese Platter

3 Course \$89.00 per person + GST
2 Course \$75.00 per person + GST
Alternate drop add \$5.00 per course

(10% surcharge for less than 10 guests)