



A Christmas MENU



Our Christmas banquet is designed for group dining and served sharing-style. Simply let us know of any allergies or dietary requirements and we'll take care of the rest

THREE COURSES \$65PP ANY TWO COURSES \$50PP MAINS ONLY \$40PP

TO START: CHRISTMAS TASTING PLATTER

Fried calamari with wasabi mayo NF

Stuffing balls with gravy VG

Beer battered cauliflower wings VG GF

Spiced beef meatballs saffron tomato sauce, shaved parmesan GF

Crumbed gouda cheese croquettes V

Whipped feta roasted cherry tomato & chilli oil VG GF*

Dijon & cheddar macaroni croquettes VG

Breads & Dips beetroot hummus, balsamic olive oil, crackers, ciabatta VG GF*



CHOOSE TWO MAINS

Roasmary & thyme roasted chicken apricot stuffing & gravy GF* NF

Herb-crusted chuck roast brandy & mushroom cream sauce GF NF

Roast root veg & lentil Wellington mushroom duxelles, sage & cranberry jus
VG GF* NF

CHOOSE TWO SIDES

Truffle roasted potatoes rosemary salt VG GF NF

Roasted broccoli black bean & chilli VG* GF NF

Harissa roasted carrots balsamic onions & pomegranate VG GF NF

Roasted beetroot salad with feta, candied walnuts, pickled red onion & rocket VG* GF NF*

CHOOSE TWO DESSERTS

Eton mess berries, meringue, whipped cream GF NF

Cheesecake passionfruit & vanilla cheesecake, vanilla cookie crumb VG* GF NF

Black forest trifle chocolate sponge, kirsch soaked cherries, dark chocolate mousse,
whipped cream, dark chocolate shavings VG* NF

V = Vegetarian VG = Vegan GF = Gluten Free NF = Nut Free * = On Request