



Christmas

SOCIAL MENU

2-COURSE \$40M | \$44 NM

3-COURSE \$50M | \$55 NM

Entree

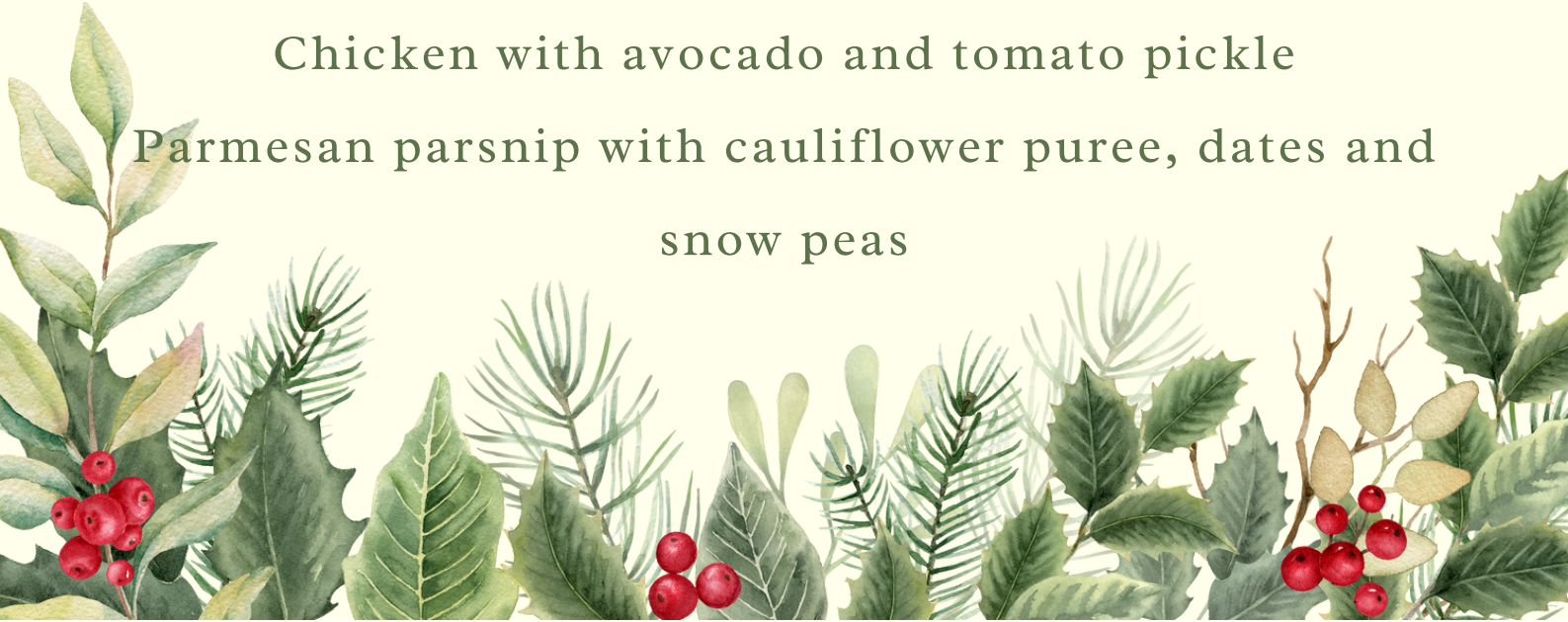
Smoked salmon with horseradish cream, capers, dill and
onion pickle

Honey glazed ham with mustard pickle frisee

Roasted pumpkin with beetroot and tomato pickle

Chicken with avocado and tomato pickle

Parmesan parsnip with cauliflower puree, dates and
snow peas





Main

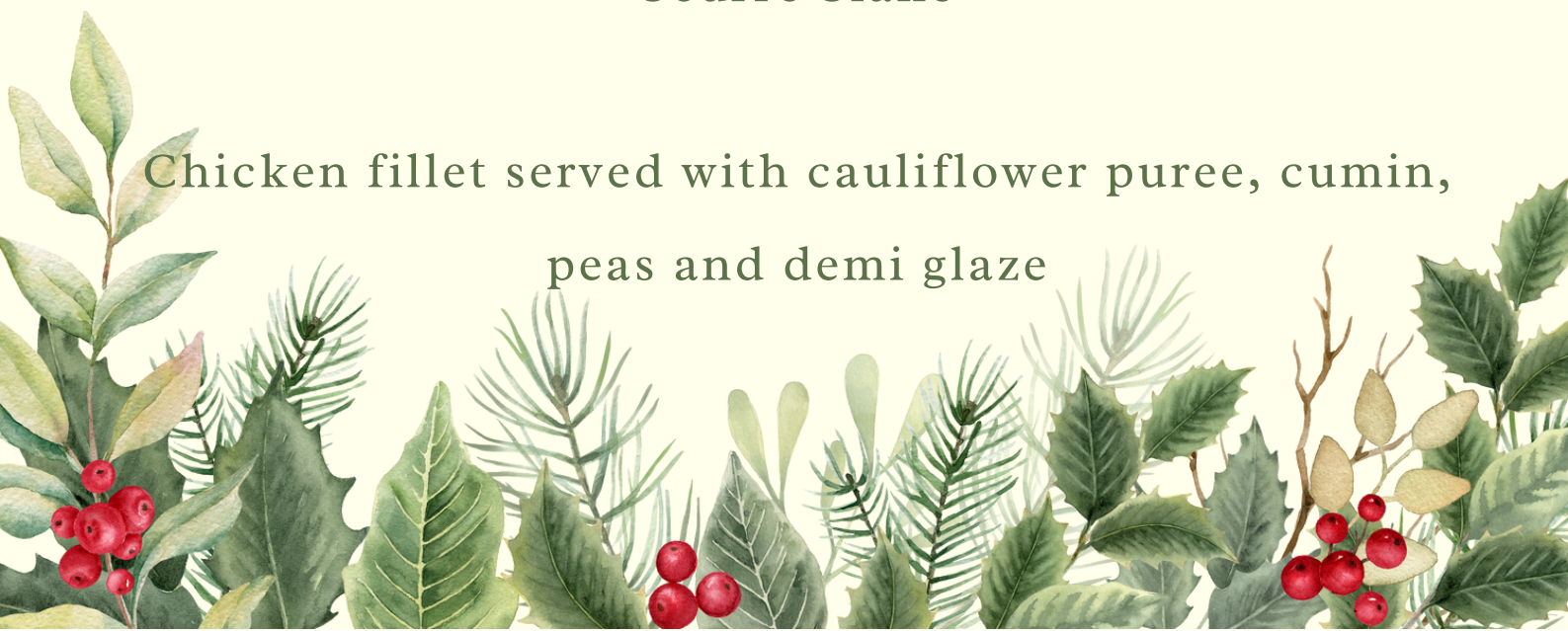
Duo of turkey and ham, served with roasted root vegetables, greens and cranberry hollandaise

Roasted pork loin with fruit and nut stuffing, served with chats, peas and demi glaze

Slow-cooked Bavarian beef roast, served with baby potatoes, greens and pan jus

Pacific Dory served with creamy mash, baby spinach and beurre blanc

Chicken fillet served with cauliflower puree, cumin, peas and demi glaze





Dessert

Lemon cake served with mixed berry coulis and mint

Plum pudding with brandy custard and strawberry

Chocolate mud cake with coffee ice cream and raspberry

Apple rhubarb crumble with vanilla ice cream and berry
coulis

Pavlova with berries, passionfruit and Chantilly cream.

