



two courses - \$59.00
three courses - \$72.00

entree

crab and granny smith apple salad, avocado and bloody mary sorbet
hot smoked salmon, chervil salad, cucumber beurre blanc
spiced duck breast, compressed watermelon, beetroot puree, ginger carrots,
pumpkin seed crumble
marinated beetroot, goats curd, fig vincotta, gingerbread crumble

main

slow roasted breast turkey, rhubarb chutney, roasted root vegetables, redcurrant jus
lamb cutlet, pea puree, potato squares, zucchini, sautéed spring onion,
baby mushrooms, lamb jus
twice cooked salmon, pistachio crumbs, avocado puree, crab cannelloni,
cucumber foam
fillet of beef, foie gras mousse ravioli, truffle dressing, baby summer vegetables,
madeira jus

dessert

warm chocolate and orange pudding, prune and armagnac ice cream
iced coconut and pineapple gateau, pistachio ice cream
warm christmas pudding, brandy sauce, vanilla ice cream
white chocolate parfait, marinated strawberries, toasted meringue

filtered Rainforest Alliance Certified™ coffee and a selection of teas

mince pies



\$85.00

salad

cucumber, feta, mint and dill
rocket, tomato and parmesan
baby potato salad, mustard seeds, spring onions
green pea, risoni, pesto and semi dried tomato

fresh cold seafood

freshly shucked oysters
smoked salmon, horseradish
king prawns, lemon and cocktail sauce

selection of cold deli meats

hot items

roast turkey, chipolatas and cranberry dressing
roast leg of honey glazed ham
roasted sirloin of grain fed beef and jus
selection of roasted vegetables
roasted potato and sweet potato
navarin of lamb
penne pasta, basil pesto

dessert

traditional plum pudding and brandy anglaise
selection of pastries
mince pies
traditional yule log
selection of australian cheeses
sliced fruit platters

filtered Rainforest Alliance Certified™ coffee and a selection of teas
chocolates

please note many of our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. ask your event planning manager for further information about organic options
vegetarian options available