



MENU

MISE EN BOUCHE

Smoked Eggplant, Roasted Red Capsicum and garlic rubbed crostini, sea salt, basil and cold-pressed olive oil (VE)

ENTRÉE

Seafood Platter (GF)

King Prawns, Pacific Oysters, House Cured Smoked Salmon and Harvey Bay Scallops served with shaved red onion, watercress and shallot mignonette

Pumpkin and Sweet Potato Agnolotti

Creamy Pumpkin and sage sauce, crumbed fetta and toasted walnuts

Roasted Lamb Salad

Freekeh, black rice, wild rocket, chargrilled asparagus, mustard dressing and garlic labneh

MAIN

Pan Seared Barramundi Fillet (GF)

Jerusalem artichoke puree, steamed asparagus, confit cherry tomatoes and salsa verde

Turkey breast and Roasted Glazed Ham (GF)

Mushroom and walnut stuffing, roast potatoes, steamed vegetables and cranberry jus

Chargrilled Grass Fed Eye Rump (GF)

Served with confit garlic infused mash, glazed baby carrots, buttered asparagus and green pepper corn sauce

DESSERT

Buffet

Assorted Christmas treats and chef's selection desserts