

Christmas

ALTERNATE DROP MENU

Starters

Prawn & Mango Salad

Fresh prawns, ripe mango, avocado, baby leaves, cherry tomatoes and a citrus-lime dressing.

Crispy Pork Belly Bites

Slow-cooked pork belly finished until golden and crisp, served with a fresh apple and cabbage slaw, drizzled with apple cider glaze and topped with crispy shallots

Main Course

Macadamia-Crusted Chicken

Macadamia and herb crusted chicken supreme, served with pumpkin purée, broccolini, roasted baby carrots and a cranberry beurre blanc

Slow-Roasted Beef Scotch Fillet

Served with Yorkshire pudding, duck fat potatoes, roasted grapes, asparagus, cherry red wine jus and horseradish cream

Dessert

Roasted Peach & Honey Mascarpone Tart

Buttery sweet pastry, whipped vanilla bean mascarpone, honey-roasted peaches, fresh strawberries, toasted pistachios and salted honey caramel.

New York-style Cheesecake

Vanilla cheesecake with candy hazelnut crumb, spiced rum and raisin chantilly, white chocolate shavings and a rich raspberry compote

\$50 - 2 Courses | \$60- 3 Courses

Bread Roll , Tea and Coffee

Bon Bons &
Christmas Decorations
included

