

# Set Menu 1

## Entree

- Asian ginger and pumpkin soup

## Mains

- Oven roasted seasoned free-range chicken breast served on a bed of baby herbed potatoes, fresh asparagus and dressed in a lemon and dill creme fraiche
- Crispy skin pork belly glazed with hoisin sauce on spring onion and coriander, served with fresh broccolini
- Pan freid crispy skin barramundi served on a bed of fragrant jasmine rice with a creamy mild Asian style laksa sauce and market greens

• Vegetarian option available on request

## Desserts

- Christmas pudding with brandy and cinnamon anglaise
- Chocolate and Tia Maria mousse

2 course ..... \$55  
3 course ..... \$65

\*Set Menus for minimum of 10 people.  
Your whole group must choose from the same menu.  
All menus are either "Alternate Drop" or you can provide choices prior to the day of your booking

# Set Menu 2

## Entree

- Shared entree of Grilled halloumi, risotto balls, szechuan ginger shredded beef, spice dusted calamari, spanakopita spinach and feta slice

## Mains

- Tender eye fillet served on a bed of dauphinoise potato and asparagus
- A rendezvous of Point Samson fish, bugs and prawns in a light champagne veloute, with puff pastry crust, served with dauphinoise potato and baby broccolini
- Oven roasted seasoned free-range chicken breast served on a bed of baby herbed potatoes, fresh asparagus and dressed in a lemon and dill creme fraiche

- Crispy skin pork belly glazed with hoisin sauce on spring onion and coriander, served with fresh broccolini

• Vegetarian option available on request

## Desserts

- Christmas pudding with brandy and cinnamon anglaise
- Chocolate and Tia Maria mousse

or

Dessert board consisting of strawberry, chocolate, banoffe and lemon meringue tartlets; white christmas, cheesecake and minced pies.

2 course ..... \$65  
3 course ..... \$75