

Christmas Function

3 COURSE DINNER MENU 2020

\$65 pp

Free glass of champagne on arrival

STARTER

Baked camembert with confit garlic & rosemary served with pepper
crostini & plum sauce



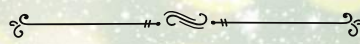
Creamy seafood chowder filled with mussels, clams, smoked fish &
shrimps served with toasted ciabatta



Crispy calamari served with red pepper chilli jam, sour cream, &
seasonal dressed salad

MAIN

Herb crusted lamb back strap served with summer greens, pea
mousse, grilled halloumi, sesame cracker & jus



Crispy pork belly served with creamy potato mash, braised red
cabbage, green beans & jus



Chicken breast stuffed with camembert, wrapped in prosciutto
served on kumara rosti & green beans with
creamy garlic sauce



Beer battered fish of the day served with salad,
fries & dill & caper sauce

DESSERT

Baileys cheesecake served with chocolate sauce,
vanilla ice cream & chocolate soil



Warm sticky date cake served with salted caramel
sauce & vanilla ice cream



Pavlova served with whipped cream, vanilla
ice cream & berry compote