

CHRISTMAS PARTY MENU

\$75 pp including Bon Bon's

Bread Roll

Served with whipped plain butter

Entree

CRAB AND AVOCADO TART

Sand crab meat with dill mayo and avocado salsa in a pastry case, with pearl caviar

CHICKEN LIVER PARFAIT

Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions and brioche crisp

CIDER BATTERED PRAWNS (GF)

Battered tiger prawns on a marinated wakame seaweed coleslaw and black seed mayo

WARM BEEF SALAD

Marinated beef tossed through a Thai style green papaya salad, coated in nam jim dressing

Main

BLACK ANGUS EYE FILLET 220g (GF)

Delicious and rich full-flavoured Certified MSA premium Black Angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, Shiraz jus and truffle mayo

CHAR SUI DUCK BREAST

Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy

PORK BELLY (GF)

Twice cooked pork belly on creamy mashed potato with chilli sautéed green beans, vanilla pear crush and red wine jus

BARRAMUNDI (GF)

Pan seared with potato galette, broccolini and champagne sabayon

PUMPKIN PENNE (v) (gf available)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

Dessert

CHOCOLATE SENSATION

Mini lava pudding, dark chocolate panna cotta, jaffa truffles, mudcake gelato and chocolate ganache

STICKY DATE & GINGER PUDDING

Dundee's sticky date and ginger pudding, w toffee sauce & vanilla bean gelato

PINEAPPLE & COCONUT TART

Chilled creamy pineapple & coconut filled short crust pastry topped w mini marshmallow meringue, creme anglaise & coconut sorbet

Please advise any food allergies prior and/or at the time of booking