

MENU

ENTREE

Individual Tasting Plate Per Person ~ Includes:

Prawn & Avocado Cocktail Cup, Mushroom Arancini with Truffle Aioli & Shaved Parmesan, Lemon & Pepper Squid with Lime Aioli, Kilpatrick Oysters, Cured Meats, Soft Cheese, Pickled Vegetables & Olives, Selection of Crackers

MAINS

Choice of 1 Per Person

250g MSA FILLET SURF & TURF

Beef Eye Fillet, Prosciutto Wrapped Broccolini, Roasted Chat Potatoes, Finished with a Creamy Garlic Prawn & Wholegrain Mustard Sauce

TRIO OF ROAST

Roasted Turkey Breast, Lamb & Ham with Roasted Vegetables, Gravy, Cheese Sauce, Yorkshire Pudding & Condiments

SEAFOOD INDULGENCE

Barramundi Fillet with Capers, Apple & Danish Fetta, Salmon Fillet with Orange & Pickled Fennel & Micro Herbs, Natural Oysters with Strawberry Vinaigrette, Half Moreton Bay Bug Mornay, Duck Fat Chips & Aioli

DESSERT

Individual Tasting Plate Per Person ~ Includes:

Profiteroles, Cheesecake, Brownies, Christmas Pudding with Custard, Pavlova with Strawberries, Cherries, Fudge Sauce & Double Cream