DECK the HALLS

MENU

amuse

Onion and goat cheese tart with vincotto dressing and petite herb salad

entrée

Local king prawns with wasabi pickled cucumber, avocado, radish, spring onions and green goddess dressing

alternate

Pomegranate turkey with pistachio, mint, fetta and pearl couscous salad and cranberry citrus vinaigrette

main

Angus Beef fillet with tomato croquette, heirloom zucchini, parsnip puree and Bloody Mary Butter

alternate

Macadamia and Dijon crusted chicken with sweet corn, pressed potato, roast baby carrots, local greens and apple cider chicken jus

dessert

Dark chocolate, vanilla and cherry brandy torte with Christmas gingerbread and eggnog creme anglaise