



# DECK *the* HALLS

*Christmas Fever*

## *entrée*

Wildflower Gin and cranberry cured salmon with baby cucumber, golden tomato, candied macadamia and watercress

*alternate*

Local smallgoods charcuterie plate - including mortadella, lonza, Black Angus Bresaola, prosciutto with thyme fetta, Sicilian olives and fig

## *main*

Slow cooked citrus Chicken Maryland with sage and onion, white polenta, ricotta zucchini flower and natural jus

*alternate*

Darling Downs fillet with parsnip, market greens, marjoram potato hash and whiskey pearl onion jus

## *dessert*

White chocolate and cherry Christmas bauble

*alternate*

Dark chocolate and butterscotch Christmas bauble

## *cheese*

Selection of local hinterland cheese, dried fruits and conserves



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## BEVERAGE PACKAGE

*standard*

### Sparkling

Tatachilla Brut NV  
*(South Australia)*

### White

821 South Sauvignon Blanc  
*(New Zealand)*

### Red

Grant Burge Benchmark  
Cabernet Sauvignon  
*(South Australia)*

### Full Strength Beer

Hahn Superdry  
Byron Bay Premium Lager

### Specialty Beer

Stone & Wood Green Coast Lager  
Heineken Zero 0%  
Hahn SuperDry GF Lager

### Cider

Orchard Thieves Apple Cider

*upgrade*

### Sparkling

Chandon Brut NV  
*(Victoria)*

### White

Oyster Bay Sauvignon Blanc  
*(New Zealand)*

### Red

St Hallett Gamekeeper's Shiraz  
*(South Australia)*

### Rosé

Devil's Lair Honeybomb Rosé

### Spirits

Canadian Club and dry  
Jim Beam bourbon and cola  
23<sup>rd</sup> St Violet gin and tonic  
Vodka pine, lime and soda  
James Squire ginger beer  
Bundaberg rum and cola