from \$85pp

PRANCER'S PLATED

Begin with 30 minutes of delectable Chef's canapés, followed by a seated plated lunch or dinner, accompanied by coffee and tea.

2 courses | \$85pp

2 options per course, served alternatively

3 courses | \$99pp

2 options per course, served alternatively

(groups of 20 or more)



Entrée Selections

Burrata cheese, heirloom tomatoes, basil pesto and focaccia (v)

Tiger prawns, cos lettuce, green bean, almond and spicy coconut dressing (gf,df)

Citrus-cured salmon gravlax, tempered yogurt, rainbow beets and crisp rice wafer (gf)

Smoked salmon mousse, crème fraiche and Avruga caviar on rice cracker (gf)

Pork rillettes, port wine jelly, apricot chutney, crostini

Smoked cod croquettes, saffron aioli, Avrugar caviar, snap peas, tendrils

Fremantle octopus, roasted peperonata, romesco sauce, crispy basil (gf,df)

Main Course Selections

Gippsland grassfed eye filet, mashed potato, asparagus, port wine jus (gf)

Cone bay barramundi, herby potato cake, gremolata, pickled kohlrabi and herb salad (gf,df)

Honey glazed leg ham, Dutch carrots, orange & fennel salad (gf)

Turkey roulade, Brussels sprouts, bacon, cranberry jus (gf)

Slow-cooked lamb rump, minted raita, harissa green beans, pomegranate & buckwheat herb salad, cranberry glaze (gf)

Caramelized roasted cauliflower, vadouvan spiced sauce, pickled golden raisins, tamari seeds, micro herbs (vq,qf)

Dessert Selections

Christmas pudding, brandy caramel sauce and vanilla ice cream
Pavlova, raspberry coulis, blueberries, whipped cream (gf)
Lemon meringue tart, raspberry coulis, lemon custard, fresh berries
Vanilla pannacotta, rhubarb compote, mandarin (gf)
Chia pudding with passionfruit (vg,gf,df)

Freshly Brewed Coffee & Tea with mini Christmas cookies to share

Garden salad, house dressing - \$20 per bowl Seasoned fries, garlic aioli - \$20 per bowl Roasted root vegetables - \$25 per bowl Potato salad with crispy bacon, dijon mayonni add a side to share

Potato salad with crispy bacon, dijon mayonnaise, parsley - \$25 per bowl Steamed broccoli, sesame dressing, crispy shallots - \$25 per bowl