

# Christmas Group Menu

2 Courses \$75  
3 Courses \$95  
4 Courses \$105

Minimum 20 People  
Available Sunday - Thursday  
Alternate Drop

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## Starter

(Choose two items for your group)

Roast Butternut Squash Soup  
Dried Apple | Toasted Pumpkin Seeds | Sage

Goat Cheese, Avocado & Pumpkin Terrine  
Balsamic Reduction | Beetroot Cream

Pan Seared Scallops  
Saffron Beurre Blanc | Mandarin Salsa | Owendried pancetta

## Entrée

(Choose two items for your group)

Mahogany Duck Salad with Pomegranate Pulp  
Mandarin Chili glaze | Orange Kumara Crisp | Sugar snap | Slivered Almond

Chermoula Yellow Fin Tuna Loin  
Chipotle Glaze | Avocado Cream | Caper Fronds

Panko Coated Ha Ve Camembert (150g)  
Rocket Salad | Charred Figs | Plum & Rhubarb Chutney

## Mains

(Choose two items for your group)

Beef Wellington  
Black Angus | Wrapped in Mushrooms and Pastry | Celeriac & Horseradish Purée | Red Wine Jus

Festival Turkey with Cherry and Almond Stuffing  
Bocconcini | Brown Butter Pommes Anna | Five Spice Cranberry | Asparagus

Spice Crusted Lamb Rack & Roasted Heirloom Carrots  
Parsnip purée | Pancetta | Jerusalem Artichoke Crisps | Bordelaise Sauce

Skin On Salmon in Cherry Tomato and Tarragon Nage  
Star Anise Poached Fennel | Garlic prawn | Red Karkalla

Portobello & Chestnut Filo Parcel  
Spinach | Mushroom à la Grecque | Red Karkalla

## Desserts

Apple, Cherry, and Rosemary Crumble

Frozen Mango Macadamia Crunch