

CHRISTMAS MENU

\$40 PER GUEST

ENTRÉE - CENTRE OF TABLE / TAPA STYLE

GARLIC PIZZAIOLA - *Garlic, Mozzarella, Lemon, Sea Salt*

BRUSCHETTA PIZZAIOLA - *Tomato, Basil, Balsamic, Parmigiano*

MAIN - SERVED ALTERNATELY

250G NEW YORK - *Café de Paris, Fried Onion Rings (Cooked Medium)*

WHOLE SPATCHCOCK - *Italian Marinade*

SIDES - FOR THE TABLE

CAESAR SALAD, CHUNKY FAT CHIPS, AIOLI

DESSERT - SERVED ALTERNATELY

PAVLOVA - *Meringue, Sweetened Cream, Passionfruit, Strawberries, Kiwifruit, and Mango*

CHOC FUDGE BROWNIE - *Chantilly Cream, Chocolate Ganache, Blackberry Compote*

\$60 PER GUEST

Includes a glass of Sparkling wine on arrival.

ENTRÉE - SERVED CENTRE OF TABLE
(Select two from the following)

ANTIPASTO BOARD - *Prosciutto, Salami, Olives, Stuffed Zucchini Flowers*

BABY CALAMARI - *Lightly floured in salt and pepper and Flash Fried*

HERBED GOATS CHEESE TARTLET - *Butter Puff Pastry, Mini Roquette Salad, Roasted Pumpkin*

MAIN - SERVED ALTERNATELY
(Select two of the following)

ROAST TURKEY BREAST

MARINATED SLOW COOKED - *Whole Sirloin (Cooked Medium)*

WHOLE SPATCHCOCK - *Italian Marinade*

OUR FAMOUS LAMB RIBS - *Ossobouco Glaze*

**All Mains served with Jus Sauce*

SIDES - FOR THE TABLE (Select one of the following)

ROASTED ROOT VEGETABLES - *with Yorkshire Puddings*

CAESAR SALAD, CHUNKY FAT CHIPS, AIOLI

DESSERT - SERVED ALTERNATELY
(Select two of the Following)

BLACK FOREST BRULEE - *with Coconut Sablé*

OOPS I DROPPED THE PAV - *A modern take on an Australian Classic Pavlova*

CHOC FUDGE BROWNIE - *Chantilly Cream, Chocolate Ganache, Blackberry Compote*

CHEESE BOARDS - *Melba toast, Quince, Muscatels*

