

CHRISTMAS DAY MENU

TABLE SHARE PLATE ANTIPASTO

ENTRÉE CHOICE OF...

*poached prawns with avocado puree
& a potato salad w' basil oil (gfa)*

*confit pork belly with cauliflower puree
& a carrot and coriander salad w'
a balsamic glaze (gfa)*

*roast mushroom & parmesan arancini
on garlic aioli with fresh roquette (v)*



MAINS CHOICE OF...

*pan seared salmon on saffron
potato & grilled chorizo,
topped w' tomato salsa & basil oil (gfa)*

*roasted turkey w' apricot stuffing with mixed
roast vegetables & cranberry jus (gfa)*

*chargrilled 300g scotch fillet w' horseradish
cream, mixed roast vegetables &
a red wine jus (gfa)*

*house made corn fritter cake w' grilled zucchini,
red onion, roast tomato, coriander, avocado
puree & snow pea tendrils (v) (gfa)*

DESSERT CHOICE OF...

*christmas plum pudding w' brandy
anglaise & vanilla bean ice cream*

*pavlova w' strawberries, kiwi fruit,
chantilly cream & a passion fruit sauce (gfa)*

*banoffee pie w' caramel sauce
& shaved chocolate*

\$ 8 5 P E R P E R S O N A D U L T S | \$ 2 5 K I D S

T H E N O R W O O D