



Christmas DAY

CANAPÈS

caramelised onion & wild mushroom tart with thyme, garlic & crumbled feta
prosciutto, cherry tomato & baby bocconcini skewer with fresh basil, dukka & a citrus vinaigrette
smoked salmon blini with cream cheese, capers dill & fresh lemon
wakame oysters with yuzu & sesame

ENTRÈES

Prawn Cocktail

West Australian prawns, baby gem leaves with housemade cocktail sauce & fresh lemon

Charcuterie Plate

mortadella, salami, cheddar, cornichons, bush tomato chutney, grissini sticks & olives

Warm Mushroom & Truffle Bruschetta

toasted bread, thyme & rose petals

MAINS

Traditional Christmas Lunch

turkey & ham with roasted potatoes, carrot, pumpkin & parsnip with gravy & cranberry sauce

Crispy Skin Salmon

citrus kale, warm couscous salad with prosciutto wrapped asparagus with a lemon & dill butter

Veg Stack

thyme roasted pumpkin, zucchini & eggplant drizzled in chimichurri, pepitas & crispy onion
with fresh snow pea shoots & herbs

DESSERTS

Plum Pudding

vanilla ice cream & mint

Citrus Tart

berry compote & strawberries

Vegan Mud Cake

berry compote & strawberries

ON THE TABLE

a selection of bread with evo, dukka, tapenade & balsamic

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