

Christmas Menu 2021

Canapes

*roasted butternut pumpkin hummus tartlet, parmesan crisp, crumbled feta
prosciutto, cherry tomato, baby bocconcini skewer, EVOO, pomegranate molasses
smoked salmon blini, sour cream, micro herb
natural oysters, lime & pineapple, mint salsa*

On The Table

warm bread rolls, kalamata olive tapenade, dukkah, WA EVVO, balsamic vinegar

Entrees

Prawn Cocktail

*WA chilled prawns, avocado, tomato, onion salsa, baby cos leaf, house made
cocktail sauce*

Mini Charcuterie Plate

mortadella, salami, cheddar, cornichons, bush tomato chutney, wild olives, crostini

Mushroom & Truffle Bruschetta

mushroom medley, fresh herbs, truffle, toasted sourdough

Mains

Turkey & Ham

roasted root vegetables, brussel sprouts, cranberry jelly, red wine jus

Crispy Salmon

watermelon, feta, roquette & pine nut salad

Roasted Cauliflower Wedge

baby carrots, broccolini, garlic bulb, chimichurri, EVOO

Desserts

Warm Plum Pudding

creme anglaise, fresh cherries

Citrus Tart

mango sorbet, fresh berries

Vegan Chocolate Mud Cake

raspberry coulis, fresh berries