Christmas Lunches (12 - 45 pax)

SET MENU ONE $67.50pp

MAIN

Turkey Breast Roullard, thyme, wild garlic, soft polenta, pork lardon, cavolo nero, beans, sour cherry, cranberry jus
or
Beef Cheek, w/ crema di pepperoni e cannellini, fennel, baby capsicum, topped with toffee shiraz beef bacon (GF)
or
Grilled artichoke, wild trifoliate mushroom, spring sweet pea, carnaroli rice, enoki crisp (V)

DESSERT

Christmas Bread and Butter Pudding
or
Limoncello Panna Cotta, mixed berry compote, raspberry coulis, delicate biscottini (GF)

SET MENU TWO $75pp

ENTREE

Chefs Tasting Board
Fresh baked herb focaccia with whipped fetta honey, Sicilian Arancini, Honey glazed xmas ham, Chargrilled confit garlic and rosemary lamb riblets, Stracciatella dip with fresh basil, toasted Parmesan, smoked estate olives

MAIN

Turkey Breast Roullard, thyme, wild garlic, soft polenta, pork lardon, cavolo nero, beans, sour cherry, cranberry jus
or
Beef Cheek, w/ crema di pepperoni e cannellini, fennel, baby capsicum, topped with toffee shiraz beef bacon (GF)
or
Grilled artichoke, wild trifoliate mushroom, spring sweet pea, carnaroli rice, enoki crisp (V)

SET MENU THREE $93pp

ENTREE

Chefs Tasting Board
Fresh baked herb focaccia with whipped fetta honey, Sicilian Arancini, Honey glazed xmas ham, Chargrilled confit garlic and rosemary lamb riblets, Stracciatella dip with fresh basil, toasted Parmesan, smoked estate olives

MAIN

Turkey Breast Roullard, thyme, wild garlic, soft polenta, pork lardon, cavolo nero, beans, sour cherry, cranberry jus
or
Beef Cheek, w/ crema di pepperoni e cannellini, fennel, baby capsicum, topped with toffee shiraz beef bacon (GF)
or
Grilled artichoke, wild trifoliate mushroom, spring sweet pea, carnaroli rice, enoki crisp (V)

DESSERT

Christmas Bread and Butter Pudding
or
Limoncello Panna Cotta, mixed berry compote, raspberry coulis, delicate biscottini (GF)

