



CHRISTMAS MENU

1 course \$35 — choice of 2 items
2 course \$48 — choice of 2 items per course
3 course \$66 — choice of 2 items per course
Choice of 3 for each course – additional \$5.5 per person
Minimum 10 people

ENTRÉE

MOSAIC PRAWN SALAD

Whole cooked king prawns, mango salsa, Asian slaw, avocado, kewpi, wakame

HEIRLOOM CAPRESE

Summer heirloom tomatoes, sweet basil, South Australian bocconcini, Penfield Extra Virgin Olive Oil, redgum smoked salt, cracked black pepper

PROSCIUTTO & PEACH

Grilled season peaches Barossa prosciutto, marinated feta, rocket, sticky balsamic reduction

GIN CURED SALMON

House cured salmon, pickled red onion, baby capers, crème fraiche, rye crumb, dill, lemon oil

ANTI-PASTO PLATE

House marinated red peppers, Penfield olives, balsamic mushrooms, semi dried tomatoes, sumac zucchini, char grilled eggplant, toasted Turkish loaf

MAIN COURSE

CHICKEN BREAST

Crispy skinned chicken breast filled with Barossa gypsy ham and Onkaparinga triple cream brie, herb mash, sautéed asparagus, tarragon jus

BEEF MEDALLION

Seared beef medallion, garlic parmesan potatoes, broccolini, heirloom carrots, cranberry jus

PORK BELLY

Cider braised pork belly, parsnip puree, green beans, sticky apple reduction

ATLANTIC SALMON

Pan fried salmon fillet, pea risotto, beetroot dust, crispy leek, mandarin oil

WOOD OVEN MUSHROOMS AND GRAINS

Pearl barley, quinoa, chickpeas, wood oven field mushroom, sweet potato crisps, sautéed baby spinach, caramelised shallots, candied cabbage

DESSERT

PAVLOVA

Petite pavlova, passionfruit gel, kiwi salad, lemon curd

PLUM PUDDING

Steamed plum pudding, brandy sauce, cream

MANGO TART

Mango mousse, shortbread tart, lime marscapone, coconut chips, orange syrup

CHOCOLATE TORTE

Dark Callebaut torte, salted caramel, crispy pearls, double cream