

CHRISTMAS IN JULY

BANQUET MENU 75PP

TO START

Warm Sourdough Roll, Cultured
Australian Butter

Tempura Prawn Mousse In Betel Leaf, Ponzu

Peppered Beef, Horseradish Crostini,
Fennel & Chives

Smoked Trout In Nam Jim On Crisp Wonton, Salmon Roe,
Baby Coriander

TO SHARE

Crispy Skin Pork Belly, Carrot, Orange Vincotto

Lamb Shoulder on Quinoa Raisin & Pine Nut Salad, Jus, Mint
Yoghurt, Pistachio & Pomegranate

Creamy Cod, Potato & Cauliflower Casserole

Sides : Crushed Potatoes, Rosemary Salt | Greenhouse Salad

TO FINISH

Sticky Date Pudding, Butterscotch, Cherries

Smashed Pavlova, Chantilly Cream, Lemon Curd, Berry Coulis,
Wild Berries, Mint & Snow

**Dietary Requirements Available Upon Request*

