



FESTIVE MENU

1ST COURSE - ANTIPASTO

Prosciutto	Semi Dried Tomatoes
Pesto Bocconcini	Tzatziki
Fire Roasted Red Peppers	Smoked Hamhock terrine
Calabrese Salami	Cornichons
Kalamata Olives	Hummus
Grilled Asparagus	Grissini sticks
Smoked Salmon	Toasted Ciabatta
	Red Grapes

2ND COURSE

MAINS

- Butterflied Roasted Garlic & Thyme Chicken served with Chicken jus
- Crispy Pork Belly served with mulled wine jus & Mandarin Marmalade
- Grilled Salmon served with a Caper, lemon and Dill butter
- Lamb roast saddle served with lamb jus
- Pumpkin Gnocchi with semi dried tomato cream, Parmesan lattice & Wild Rocket (V)
- Vegan Tomato & Basil Risotto with Pesto and Wild Rocket (Ve)

MAIN SIDES

- Macaroni & triple Cheese (V)
- Moroccan spiced Vegetable pilaff with cucumber yoghurt. (V)
- Baked Cauliflower florets with Parmesan Bechamel (V)
- Garlic & Herb roasted chat Potato (V.Ve)
- Sauteed Mushrooms in Garlic & Herb butter Pumpkin gratin with Thyme & Parmesan (V)
- Roasted Carrots with honey & seeded mustard (V)
- Sauteed Green beans with Garlic & Lemon Olive Oil (V. Ve)
- Fondant Potato with garlic, lemon & oregano (V. Ve)

MAIN SALADS

- Greek Salad with Lemon & Olive Oil dressing (V)
- Grain & Pulse salad of Quinoa, Chickpeas & roasted Vegetables with Lemon and Herb Oil (Ve)
- Garden Salad with Red wine Vinaigrette (Ve)
- Roasted Pumpkin, Feta & Spinach with pine nuts & Balsamic Oil (V)
- Pomegranate, Orange & Mint with Spinach and Red wine Vinaigrette (Ve)
- Traditional Caesar salad

\$35 Per person 1st Course + 2nd Course (2 mains + 2 sides + 2 salads)
\$40 Per person 1st Course + 2nd Course (3 mains + 2 sides + 2 salads)
Extra main **\$10** per head Extra side or Salad **\$5**per head