



# Christmas Function Menu

## CHRISTMAS SHARED PLATTER MENU

### Starter

Dukkha, olives, olive oil and sourdough bread **V** **VE** **GF\***

### Entrée

Charred Australian King Prawn, pickled & charred cucumber, with a passionfruit aioli **GF\***

Seasonal regional platter with cured meats, pickled vegetables and local cheese **GF\***

Candy beetroot, smoked hazelnuts, pickled beetroot relish, goat's feta, radicchio, with a lemon basil dressing **V** **GF**

### Mains

Rolled free-range chicken, cranberry & nut stuffing, finished with a chicken jus **GF**

Drunken pork belly with a caramel sauce and pickled apple chutney **GF**

Nut, dried fruit and herb roast, finished with rosella salsa and basil oil **VE** **GF**

### Sides

Roasted heirloom carrot salad with hazelnuts, mint, and lemon tahini sauce **VE** **GF**

Creamy potato, dill and spring onion salad **VE** **GF**

Seasonal vegetable garden salad **VE** **GF**

### Dessert

Adelaide Hills distillery 78-degree gin-soaked Christmas pudding with a vanilla crème anglaise

Eton mess with seasonal berries, raspberry dust and dollop cream **GF**

**Price Per Head:** **Option #1** - 1 x entrée, 1 x main, 1 x side, 1 x dessert **\$50**

**Option #2** - 1 x entrée, 2 x main, 2 x side, 1 x dessert **\$65**

**Option #3** - 2 x entrée, 2 x main, 3 x side, 2 x dessert **\$75**

**V** Vegetarian **VE** Vegan **GF** Gluten Free **GF\*** Gluten Free Available