

MARKET KITCHEN

at GOLDING WINES

Christmas Function Menu

CHRISTMAS MENU 2019

Starter

- * House Wood-Roasted Spiced Nuts | Marinated Local Mixed Olives | Fresh Local Cherries **V** **VE** **GF**

Entrée

- * House-Cured Dill Gravlax | Blood Orange Labethe | Shaved Fennel | Micro Herbs **GF**
- * Smoked Beef Carpaccio | Soused Red Onion | Garden Herbs | Smoked Salt | Olive Oil **GF**
- * Local Pasture-Fed Chicken Terrine | Fresh Herb Salad | Raspberry Dressing **GF**
- * Marinated Heirloom Tomatoes | Fior Di Latte | Basil Oil | Caramelised Shallots **V** **GF**

Mains

- * Free-Range Slow-Cooked Pork Belly | Smoked Sweet Potato Puree | Cherry 'Francis John' Jus **GF**
- * Stuffed Golden Nugget Pumpkin | Cranberry Shallot | 'Ombre' Relish **V** **VE** **GF**
- * Pressed South Australian Lamb Shoulder | Spiced Hummus | Tomato Mint Salsa **GF**
- * Free-Range Chicken Galantine | Sautéed Spinach | Cranberry Sage Stuffing | Chicken Jus

Sides

- * Duck Fat Rosemary Garlic Potatoes **V*** **VE*** **GF**
- * Sautéed Seasonal Green Vegetables | Lemon Herb Olive Oil **V** **VE** **GF**
- * Seasonal Salad Garden Vegetable | Herb Salad Dressed | Sherry Vinegar Dressing **V** **VE** **GF**

Dessert

- * Warm Fruit Christmas Pudding | Tweedvale Dollop Cream | Vanilla Bean Anglaise **V*** **GF**
- * Eton Mess | Seasonal Berries | Thinkend Tweedvale Cream | Raspberry Dust **V*** **GF**
- * Smoked Salted Dark Chocolate Mousse | White Chocolate Mousse | Macerated Local Strawberries **V*** **GF**

Price Per Head: **Option #1** - 1 x entrée, 1 x main, 1 x side, 1 x dessert **\$55**
Option #2 - 1 x entrée, 2 x main, 2 x side, 1 x dessert **\$70**
Option #3 - 2 x entrée, 2 x main, 3 x side, 2 x dessert **\$80**

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