



CHRISTMAS PLATED

TWO COURSE

\$75 PP

Entrée / Main or Main / Dessert

THREE COURSE

\$85 PP

Entrée / Main / Dessert

PLATED SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

MENU OPTIONS

- **Entrée**
- **Main**
- Dessert

CHRISTMAS PLATED

COLD ENTRÉE

Hot smoked salmon with cranberry purée, radish and charred orange **GF NF**

Poached prawns, jamon Iberico, watercress pesto, celeriac and truffle velouté, fig vincotto **GF NF**

Sesame and ginger poached chicken, shallots, pickled mushrooms, miso-kombu dressing, chilli oil **DF NF**

Buffalo mozzarella, Serrano ham, avocado mousse and crème fraîche **GF NF**

HOT ENTRÉE

Maple-glazed pork belly, celeriac purée and sautéed apple **DF GF NF**

Milk fed veal loin, young turnip, sweet onion purée, charred baby leeks, juniper berry emulsion **GF NF**

MAIN

Sous vide chicken breast, Jerusalem artichoke, heirloom carrots, potato fondant, brown chicken jus **GF NF**

Salmon confit, fennel, roast swede, saltbush, beurre blanc **GF NF**

Seared barramundi, potato fondant, broccolini, harrisa soubise sauce **GF NF**

Black Angus beef fillet, asparagus, garlic whipped potato, herb mushroom, bois boudran **DF GF NF**

Spiced pumpkin and fetta cannelloni, confit garlic sauce, arrabbiata, Parmesan and extra virgin olive oil **NF V**

Oven-roasted lamb rack, confit lamb shoulder, cauliflower purée, charred shallot and roast potato **GF NF**

Beer and honey-glazed pork belly, burnt apple purée, compressed apples, red cabbage, kalettes, whole mustard and pork crackling crumbs **GF NF**

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- **Dessert**

CHRISTMAS PLATED

DESSERT

Fruit mince pies with vanilla ice cream **V**

Traditional Christmas pudding with rummed crème anglaise **V**

Fresh fruit pavlova with kahlua cream and passionfruit curd **GF NF V**

Salted caramel cheesecake, popcorn, white chocolate milk clusters and vanilla pashmak **NF V**

SHARED DESSERT PLATTER *(with your choice of three (3) dessert canapés):*

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gateau **V**

Salted caramel popcorn brownie **V**

Assorted mini cheesecakes **V**

Assorted macarons **V**