

CHRISTMAS PARTY MENUS

for festive groups of 10 - 40

BREAKFAST

\$17 per person

a la carte menu with juice and tea/coffee

traditional fried breakfast

two fried eggs, bacon, chipolata sausages, mushroom, tomato
and our own home made turkish toast

salmon and spears

smoked salmon and asparagus spears topped with a poached egg,
served with dill hollandaise, shaved parmesan and a slice of
toasted turkish bread

baked ricotta

with pan-fried mixed mushrooms, rocket and toasted pane di casa

thick pancakes

with berry compote, mascarpone and maple syrup

SET MENU ONE

\$25 per person

bread basket and butter

mains - alternating dishes

apricot stuffed chicken breast
with cinnamon cous cous and corriander jus

roast lamb leg

with roasted root vegetables and minted gravy

dessert

traditional pudding with homemade custard

SET MENU TWO

\$40 per person

entree tasting plate of glazed ham, fresh prawns, camembert cheese,
curried chutney dip and crackers

mains - choice of two alternating mains

pistachio stuffed turkey

with potato and leek bake, asparagus and cranberry jus

pan fried red snapper

and haricot beans sauteed with basil and vegetables, and tomato confit

whole peppered eye fillet

sweet potato cakes, sauteed spinach and veal jus

dessert - alternating dishes

traditional pudding with homemade custard

individual berry pavlovas

\$10 per person deposit required when confirming the booking

304 is available for private evening functions. Please talk to Natalie for more details.