

CHRISTMAS MENU 1

\$69.00 pp

Wattle seed damper with native dukka & olive oil

Entrée

Coconut prawns, mango kimchi -
Desert lime mayonnaise

Or

Salt and pepper chicken –
Green papaya salad, sweet chilli
lemon myrtle

Main Course

Saddle tail snapper – papaya and
wild lime salsa, vermicelli and
coconut fritter

Or

Grilled medallions of turkey breast –
Sweet potato dauphinoise, baby
spinach, mango and macadamia
stuffing, port glaze

Or

Pork Chop, pepper berry
Vietnamese style marinade – potato
salad, apple, orange and fennel

Dessert

Ochre Christmas pudding
& brandy anglais

Or

Wattle seed Pavlova – Davidson
plum sorbet

Fresh brewed coffee or tea

Closed on Christmas Day

**Canape and tapas available for
casual events**

CHRISTMAS MENU 2

\$78.00 pp

Bruschetta – rocket and macadamia
pesto, tomato and basil

Entrée

Scallops, prosciutto, tomato,
asparagus, fine herbs – sunrise lime
and honey dressing

Or

Ricotta gnocchi – wild mushrooms,
truffle cream, salsa verde, pecorino

Or

Duck Miang – Thai style marinated
duck, lychee and betel leaf

Main Course

Char-grilled Morganbury beef sirloin
with duck fat potato's, truffle butter,
red onion jam

or

Pan seared Salmon – sweet and
sour beetroot, coconut rice, snow
peas

or

Grilled medallions of turkey breast –
Sweet potato dauphinoise, baby
spinach, mango and macadamia
stuffing, port glaze

Dessert

Ochre Christmas pudding
& brandy anglais

or

Lemon myrtle and macadamia tart –
lemon aspen sorbet

or

Xmas trifle – vanilla, wattle
seed, Davidson plum, mango and
macadamia

Fresh brewed coffee or tea with
sweet treats

**2023 Christmas group special
3 - hour quality wine, sparkling and
beers only \$39.00 pp**

CHRISTMAS MENU 3

**Banquet dinner
Share platters at your table
\$88.00pp**

Wattle seed damper with native
dukka & olive oil

Seafood Entrée

Tempura prawns
Fresh Pacific oysters
Secret spiced calamari
Smoked salmon
- Sauces and accompaniments

Main course

Roast Turkey Breast - mango and
macadamia stuffing and port jus

Beef tenderloin medallion – wattle seed
and Daintree vanilla jus

Pork Belly – Davidson plum jam

with
Spiced fries

Wok tossed green vegetables – soya,
sesame and mirin

Dessert

Ochre Christmas pudding
& brandy anglais

Flourless chocolate and macadamia
fudge cake – strawberry salad

Premium Gallo cheeses, dried fruits, fig
chutney and crackers

Fresh brewed coffee or tea

Beverage Packages available

**Bon Bon's and table decoration
included in menu charge**

Groups from 8 to 160