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## Group Christmas Menu

### Entrée

Prawn cocktail with tomato & roast capsicum sauce, avocado mousse and frisée lettuce  
Grilled chicken on avocado salsa with sticky balsamic and olive oil  
Warm goats cheese soufflé with pear & walnut salad  
Tomato tart with wild rocket and Parmesan aioli  
Seared quail with fennel & rocket salad with saffron aioli  
Roast pumpkin with sour cream and chives

### Main Course

Roast Turkey served on sweet potato and parsnip with a cranberry glaze  
Pan fried market fish with warm salad of Mediterranean vegetables, rocket and capers  
Roast tart of caramelised shallots and wild mushrooms with asparagus spears and herb salad  
Loin of pork served with dried fruit compote on creamy mash potato with sugar cured prosciutto  
Chicken breast on crushed potatoes and tarragon aioli  
Roast beef fillet wrapped in prosciutto on fondant potato with Shiraz jus & sauce béarnaise

### Side Dish

Bowls of tossed garden salad and balsamic vinaigrette

### Dessert

Mount Lofty pavlova with berries, coulis and vanilla cream  
Traditional Christmas pudding with brandy anglaise and cheery ice cream  
Lemon tart with bitter orange coulis and mascarpone  
Berry pudding with mixed fresh berries, white chocolate ice cream, house-made brioche & raspberry coulis

### Premier Package - 4 Hours

Hardy' s Brut Reserve  
Hardy' s Sauvignon Blanc  
Hardy' s Shiraz Cabernet  
Hahn Premium, Hahn Premium Light, Coopers Pale Ale and Soft Drinks  
4 Hours

### 3 course menu prices:

1:1:1 = Set Menu \$99  
2:2:2 = Alternate Drop \$99 (Weekends)  
2:2:2 = Alternate Drop \$99 (Week days)  
2:2:2 = Choice \$119

**Includes side dishes, beverage package tea and coffee & house made petit fours**