



Classic Christmas Roast

\$90pp Minimum 40pax

To start

Bread and Dips

Salads

Seasonal green garden salad with fresh pomegranate and ranch dressing (gf)

Apple, arugula, walnut and blue cheese salad with drizzled honey (v)(gf)

Refreshing cucumber, tomato and feta salad with zesty lemon and balsamic dressing

Cinnamon roasted pumpkin and seed salad with vinaigrette (nag)(df)(vg)

Seafood Platter

Poached prawns, Steamed chilled mussels, Fried salt and pepper squid, Raw fish ceviche,
Fresh fish kokoda in coconut cream, Grilled octopus, Fresh crab surimi sticks

Accompaniments

Cocktail sauce / garlic aioli / chimichurri dressing /
mayonnaise / sweet chili sauce / fresh lemons

Hot Roast Mains

Soy-roasted whole chicken with orange-glazed sauce served with
rosemary and pomegranate salsa (gf)

Roast five-spice flavored pork porchetta with roasted green apple (gf) **OR**

Sticky pineapple brown sugar glazed ham (**choose one pork dish**)

Roast sweet chili salmon on jasmine rice with garlic chili oil (gf) (mild)

Grilled asparagus with bacon and hollandaise sauce

Oven baked cheesy root vegetables (v)

Desserts

Black Forest trifle with cherries (v)

Deconstructed strawberry cheesecake bowl (v)

Kiwi-style mini pavlova with kiwi fruit and strawberry salsa (v)(nag)

V - vegetarian | VG - vegan | DF - dairy free | NAG - No Added Gluten

We will take all reasonable efforts to accommodate your dietary requirements, however, we cannot 100% guarantee any allergens won't be present in our products. If you have any dietary requirements or allergies, please inform our staff, ideally in advance.