

SUPPLY ROOM

Christmas Banquet Menu

A shared dining experience

HOW IT WORKS

Our banquet menu is served to the whole table and designed to share. Select your preferred option and our kitchen will take care of the rest. Please advise us of any dietary requirements when booking.

ENTREE

Garlic butter prawns on a bed of wilted spinach
Baked camembert w rosemary, toasted walnut & hot honey. Served w crostini's
Whipped feta, charred cherry tomatoes, balsamic glaze & crostini's

MAIN

Pomegranate & molasses glazed ham w pineapple chutney
Classic whole panfried salmon or poached white fish w beurre Blanc & fresh dill
Sticky plum & gochujang pork ribs (spicy)
Classic lamb roast w house-made red wine & blueberry jus
Whole roasted chicken, seasoned w rosemary & sage

SIDES

Brocolini, cranberry & toasted almond salad, seasoned & dressed in our house made mayo (vg)
Fried greens – asparagus, broccolini & beans w shredded parmesan & balsamic glaze
Classic roasted vegetables
Confit beetroot – feta, pinenuts & rocket salad
Dinner rolls & butter
Baby potato salad w wholegrain mustard mayo, gherkins, caper & chives (vg)
Cranberry stuffing muffins

TO FINISH

Selections of house-made petite four

Starter price includes – 1x Entrée 1x Main 2x Sides +
dessert & a glass of prosecco

Starter price \$54 per person

EXTRAS

STARTERS \$7.50 MAINS \$12 SIDES \$5.50 pp

To make your celebration this extra festive, your table will be beautifully set with a Christmas centrepiece

Minimum [10] guests

50% Deposit required at time of booking

Menu items may change with seasonal availability. Dietary requirements can be accommodated with advance notice.