

Note: Surcharges apply on public holiday

CHRISTMAS CANAPÉ MENU

COLD SELECTION

Beetroot Cured Kingfish with mojo Verde & radish shoots (GF DF MSC)

Thai Citrus Marinated King Prawn with Chilli & Coriander (GF DF MSC)

Hoisin Peking Duck Pancake with cucumber, shallots, crispy onions and
Hoisin sauce wrapped in a pancake

Sydney Rock and Pacific Oysters accompanied by a selection of sauces
and vinaigrettes (MSC)

HOT SELECTION

Spice Fried Crispy Tofu with ginger & sesame dressing (VG GF DF)

Hunter Valley Chicken and Caviar (DF)

Golden Arancini with mozzarella, spinach, mushroom, and sun-dried
tomato options and garlic aioli (V)

Ranger Valley Beef sliced tenderloin, baguette, truffle mayonnaise

SUBSTANTIAL CANAPÉ

Prawn and Lobster Brioche celery, herb aioli, brioche roll (MSC)

CHRISTMAS BANQUET MENU

ENTREE *(select two, alternate serve)*

Caramelised Beetroot Tart Tatin with black truffled Meredith goat's cheese and roasted hazelnuts (v)

Abrolhos Scallops with green coconut, ginger and mint chutney (DF GF MSC)

Miso Mushrooms with crispy fried tofu and red chilli dressing (V GF DF)

Riverina Beef Tataki with radish and toasted sesame seeds and warm sesame dressing (GF DF)

MAIN *(select two, alternate serve)*

Riverina Beef Fillet with salsa verde and balsamic reduction (GF DF)

Seared Spencer Gulf Hiramasa Barramundi with warm Asian ginger dressing (GF DF MSC)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (GF DF)

Moroccan Spice Roast Cauliflower with beetroot crisps and tahini dressing (v)

DESSERT *(select two, alternate serve)*

Chocolate and Raspberry Cake served with marinated berries (Vg)

Vanilla Panna Cotta served with spice roasted fruits and citrus biscuits

Molten Chocolate Fondant served with marinated citrus, Meander Valley crème fraîche and roast nut biscuits

Pistachio Nut Ice-Cream served with roast nut brittle and burnt honey caramel (GF)

CHRISTMAS BUFFET MENU

CANAPÉS ON ARRIVAL

Sydney Rock and Pacific Oysters accompanied by a selection of sauces and vinaigrettes

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V available)

MAIN BUFFET

Platters of Australian King Prawns served with condiments

Hot Honey & Orange Glazed Leg Ham carved at the buffet (GF)

Roasted Turkey Breast with macadamia & herb stuffing served with traditional gravy and cranberry sauce

The Jackson

Seared Spencer Gulf Hiramasa Kingfish with wilted greens and warm Asian ginger dressing (GF DF MSC)

Indian Vegetable Korma served with Basmati rice (V)

Roasted Chat Potatoes with rosemary & Maldon salt

Basket of freshly baked Artisan Bread Rolls served with premium Australian butter

FROM THE GARDEN

Caprese Christmas Wreath Salad with vine-ripened tomatoes, bocconcini, basil leaves and artisan virgin olive oil

(V)

Rocket and Fig Salad with aged Grana Padano drizzled with balsamic glaze (V)

Couscous Salad with red quinoa, chick pea, baby spinach, almonds, softened currants & lemon yoghurt dressing

(V)

DESSERT

Christmas Dessert Station styled with Christmas theming

*(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VG) Vegan, (H) Halal, (MSC) Sustainably Sourced

