



EAST TERRACES MENU

ENTREE

Chilled Noosa prawns, petit Thai salad, green papaya,
cucumber straws, pickled ginger,
sesame, light soy, palm sugar drizzle (GF)

MAIN

Hand carved, brown sugar and beetroot baked leg ham,
sous vide plump turkey breast, farmhouse sage and thyme bread stuffing,
roasted heirloom root vegetables,
broccolini, served with a dark cranberry jus

DESSERT

Dark, rich plum pudding with classic brandy custard,
served warm and accompanied by Christmas berries

Hand crafted butter short bread shell, baked citrus crème royale
accompanied by a jaffa ganache

Classic fruit mince pies, dusted with fine icing sugar

Warm, baby New York raspberry jam filled
doughnut holes, cinnamon sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.
This Menu is applicable from 1^{4th} September 2020 – 28th February 2021. Prices and menus inclusions may be subject to change.