EAST TERRACES & HOMETURN DINING – SAMPLE MENU

CHRISTMAS SUPERIOR BUFFET

on arrival

dry aged, salted, long cured artisan salumeria, finocchiona, calabrese, prosciutto, capocollo w pink lady, double smoked pork belly, duckling, cognac pate

whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed fat olives, middle eastern dip, master chutney assorted stone baked rolls (gfo) w butter

vermicelli, spiced hoi sin duckling, tamari, lime, red onion, cucumber, mint, coriander, shallot, red chilli, pea sprouts (gf, df)

from the chafer

hand carved, maple & brown sugar burnished leg ham, pan juices w a housemade seville orange n' cranberry chutney (gf, df), extra hot english mustard

chat potato, soft herbs, spring onion, whole grain mustard, apple cider vinaigrette (gf, df, v)

root vegetable mirepoix, chat potato, sweet potato, red onion, pumpkin, dutch carrots, rolled in ev olive oil, sea salt flake (gf, df, v)

plump sous vide, turkey breast (hormone free, gf), thin jus lie w a farmhouse bread n' butter, sundried fruit, mixed seed, toasted pinenut, sage stuffing

steamed young broccolini, lightly buttered, toasted flaked almonds (gf)

flat iron grilled fresh water aquna murray cod fillet, vietnamese vinaigrette, dark palm sugar, fresh squeeze lime, pink ginger, chilli, picked coriander, vietnamese market stall vegetables, pea tendrils (gf, df, a)

edamame, three cabbage slaw, red onion, toasted sesame dressing (gf df v) smashed wasabi peas to sprinkle

layered baby gem leaves, creamy white anchovy n' parmesan emulsion, shaved parmesan (gfo) torn sourdough crostini

boneless free-range lamb (victorian) shoulder, served w sheet roasted greek 'briami' ratatouille, wilted baby leaf spinach, thin jus gras, pickled shaved fennel (gf, df)

chickpeas, heirloom tomatoes, cucumber, spanish onion, flat parsley, minted vinaigrette (gf, df, v)

soft potato dumplings 'alla norma' in a chunky pomarola, eggplant smashed garlic eyes, torn basil, raw ev olive oil, shaved parmesan (gf, v)

from the pastry kitchen

a selection of indulgent desserts, layered cakes, baked cheesecake, gateaux, tortes, slices, curd filled tartlets, mignon cannoli, filled choux, vietnamese crème caramel

assorted macaron, white peach n' passion fruit pavlova, silky organic vanilla panna cotta and our drunken tiramisu 'classico'

potted christmas pudding, macerated sultanas, raisins, candied orange peel, golden syrup w a fine brandy anglaise

chilled fresh seasonal queensland fruits (gf)

premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

SILVER BEVERAGE PACKAGE

sparkling wine

Yarra Burn Premium Cuvee
Victoria

white wine

Grant Burge Benchmark Sauvignon Blanc
South Australia

Grant Burge Benchmark Chardonnay
South Australia

red wine

Grant Burge Benchmark Shiraz
South Australia

Tatachilla White Admiral Rose
South Australia

beer

James Boags Premium Light
XXXX Gold
Hahn Superdry
Stone & Wood Pacific Ale
XXXX Ginger Beer

non-alcoholic

Mount Franklin Still Water
Assorted Soft Drink
Orange Juice

gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian; *A: Australian; I: International*

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day. Prices and menus inclusions may be subject to change.