

STARTER

BREADS AND DIPS TO SHARE

A selection of Pandoro Bakery's finest breads, served with hummus, dukkah, olive oil and balsamic vinegar dips.

MAIN

TRADITIONAL XMAS FARE

Premium smoked ham, succulent turkey tenderloin in jus, with an apricot, bacon and herb stuffing and cranberry sauce, with scallop potato, tomato Provencale and seasonal vegetables.

FRESH PAN-FRIED MARKET FISH OF THE DAY

Please ask your waiting staff for today's catch which is served with a Hollandaise dressing, scallop potato, tomato Provencale and seasonal vegetables.

PUMPKIN RISOTTO CAKE

With a roasted vegetable salad, mesclun, shaved Parmesan and a pesto yoghurt dressing.

DESSERT

MEDLEY OF XMAS DESSERTS TO SHARE

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TEA AND COFFEE

OPTIONAL EXTRAS INCLUDE

Fruit board or cheese board at \$3.00 per person.

*Menu and Prices are subject to change.



STARTER

ANTIPASTO PLATTERS TO SHARE

A selection of cold meats, cheeses, pâté, smoked salmon, olives, homemade dips and other classic Mediterranean fare, with a selection of crackers and Pandoro Bakery bread.

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DESSERT

HOMEMADE MINI PAVLOVA

With whipped cream, raspberry coulis and Black Doris plums.

TRADITIONAL CHRISTMAS PUDDING

With brandy anglaise.

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TEA AND COFFEE

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Fruit board or cheese board at \$3.00 per person.

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ENTRÉE

WARM CURED SALMON SALAD

With gourmet potatoes, Kalamata olives, green beans, sliced tomato, homemade mayo and cracked pepper.

WARM GOAT CHEESE

Goat cheese served on toasted sour dough baguette, with roasted walnuts, honey caramelised onion, mesclun and balsamic vinaigrette.

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A glass of Te Hana premium Cuvée to help get the celebration started.

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TRADITIONAL CHRISTMAS PUDDING With brandy anglaise.

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FOLLOWED BY CHEESE BOARD AND TEA AND COFFEE

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