

A NIGHT AT FIELD OF LIGHT CHRISTMAS MENU



Adult \$250

Canapés –Dune Top Service

Kangaroo and bush tomato crostini
Balsamic roasted onion and Australian feta filo cup (V)
Paperbark smoked crocodile frittata
Poached prawn, native finger lime

Entrée – Served to the Table

Pumpkin and lemon myrtle soup (GF,V)

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Buffet Selection

Main Courses

Wattleseed glazed ham with herb roasted baby potatoes
Cranberry coated turkey on spinach with date and apricot stuffing
Dukka seared kangaroo loin on Quandong cous cous with native mint yoghurt
Atlantic Salmon on bok choy and seasonal greens, creamy lemon myrtle sauce (GF)
Mushroom and Warrigal Green risoni (V)
Glazed seasonal vegetables (GF,V)

Salads

Moroccan chickpea salad (GF,V)
Rigatoni and bush tomato pasta salad
Garden salad (served to the table) (GF,V)

Seafood

Chilled prawns (GF)
Smoked salmon platters (GF)
Dressings and condiments

Condiments

Rosella chutney
Bush barbeque sauce
Seeded mustard
Bush tomato relish
Lemon myrtle vinaigrette
Balsamic dressing
Lemon wedges
Cocktail sauce

Desserts

Warm flourless chocolate and wattleseed slice
Warm Christmas pudding with brandy anglaise
Desert lime curd tartlet
Davidson plum baked cheesecake
Seasonal fruit platter