



CHRISTMAS

PARTY MENU 2018

(Bookings essential) CHRISTMAS PARTY LUNCH MENU

2 COURSE

\$20 PER PERSON

Belly pork bao

w/ a spicy wuhan sesame sauce,
pickled fennel & coriander leaves

Slow cooked meat balls

w/ baby spinach, parmesan
& fresh herbs

Chorizo tater tots g/f

crispy potato gems w/
a melted blue cheese & sour cream

Charred cumin lamb tenderloins

g/f
with tandoori apple
& pumpkin yoghurt

Terry's crispy fried chicken d/f

w/ seaweed seasoned fries
& lemon aioli

*****OR*****

HOT & COLD SEAFOOD SHARING PLATTER & DESSERT COMBO

2 COURSE

\$32 PER PERSON

w/ Prawn, calamari & avocado
salad, Smoked barramundi,
Marinated mussels, oysters, chick
pea battered fish, *garlic bread,
*chips & salad pair with your choice
of Dessert from our menu

(Bookings essential)

MID-WEEK PARTY

DINNER MENU

(Mon to Thur)

TAPAS SHARING

\$25 PER PERSON

Garlic Turkish bread

Slow cooked meat balls

w/ baby spinach, parmesan
& fresh herbs

Chorizo tater tots g/f

crispy potato gems w/
a melted blue cheese & sour cream

Charred cumin lamb tenderloins

g/f
with tandoori apple
& pumpkin yoghurt

Terry's crispy fried chicken d/f

w/ seaweed seasoned fries
& lemon aioli

Satay duck spring rolls d/f

w/ sweet chilli jam

Salmon & potato croquettes g/f

w/ spinach hollandaise cream

*****OR*****

2 COURSE

\$33 PER PERSON

TAPAS SHARING

PLATTER

Chorizo tater tots g/f

Charred cumin lamb tenderloins

g/f

Salmon & potato croquettes g/f

Honey Chilli Duck Maryland g/f d/f

with a lychee glaze & served
with a ginger, lemongrass &
lentil rice

OR Sizzling of the Day g/f

w/ asian greens served on a
hot cast iron plate & served
with steamed rice

OR Barramundi Fillet Poke g/f
w/ buttered brown rice, roasted
pumpkin, mango, avocado
and a ginger aioli
- Add on a Dessert Platter
for \$5 per person -



(Bookings essential)

WEEKEND PARTY

DINNER MENU

(Fri & Sat)

HOT & COLD SEAFOOD SHARING PLATTER & SLOW ROASTS COMBO

\$40.00 PER PERSON

w/ Prawn, calamari & avocado
salad, Smoked barramundi,
Marinated mussels, oysters,
chick pea battered fish, *garlic
bread, *chips & salad

AND

your 2 Choices of Roast g/f

Beef Brisket, Belly Pork,

Chicken or Lamb Shoulder

AND

Cheese Platter

*****OR*****

3 COURSE CHRISTMAS PARTY DINNER MENU

\$45 PER PERSON

Eye Fillet Salad g/f d/f

w/ fresh asparagus, maple
strawberries & snow peas sprouts
OR

Cumin Lamb Tenderloins g/f

with tandoori apple & pumpkin
yoghurt

Honey Chilli Duck Maryland

g/f d/f

with a lychee glaze & served
with a ginger, lemongrass &
lentil rice

OR Salmon Fillet g/f d/f

with mussels & sweet potato in a
laksa coconut broth

CREME BRULEE *G/F

w/ berry compote & ice cream

OR

POACHED SEASONAL FRUITS

***G/F**

w/ cinnamon & ginger syrup &
served with saffron sabayon

Thank you for being

our guest

16 BAROONA

ROAD, MILTON

BOOKINGS: 33678188