



# Christmas Menu

## **On arrival**

Canapés featuring local and South Australian produce

---

## **Starter**

Seafood & antipasto platter including local natural oysters, scallop ceviche, smoked local fish, Spencer Gulf prawns, pickled baby octopus, cold poached abalini, champagne ham, Australian crafted cheeses, KI honey bread, assorted freshly made dips, olives, dolmades

---

## **Mains, choice of**

Rosemary & KI garlic beef scotch roast, roast root vegetables, beans, horseradish Jus

Oven-baked Tasmanian salmon, warm citrus potato salad, rocket, roast capsicum, salsa verde

Turkey, cranberry & sage stuffing, roast vegetables, mustard gravy

Herb crusted KI lamb rack, fried smashed potatoes, broccolini, red wine jus

Macerated prune & walnut stuffed pork tenderloin, pearl cous cous, vegetable jam, spiced apple wonton, green beans, passionfruit jus

Vegetarian option available on request

---

## **Dessert**

Christmas pudding, brandy sauce, mini pavlova, Chantilly cream, kiwifruit & midori coulis, custard fruit tart, coconut ice-cream, chocolate mud cake, rum & caramel sauce