

BOYDELL'S

Christmas Function menu

Entree

Burrata with chili and mint, macerated rockmelon & crispy jamon.

Prawn & crab cakes, pickled fennel, lemon & chive cream & smoked caviar

Main

Confit pork belly, spiced cherry compote, olive oil potatoes & salsa verde.

Roasted Ocean Trout, pea and broad bean salsa, Chardonnay beurre blanc & fried zucchini flowers.

Dessert

White chocolate mousse, meringue shards, fortified Verdelho macerated strawberries, mint snow.

Coconut sago pudding, caramelised pineapple, toasted coconut, mocha foam

3 course set option with sides \$130pp

Added canapes optional at \$7.50pp/pc

Drinks packages (4hrs)

Estate wines, local beer and soft drinks \$50pp

Reserve wines, local beer and soft drinks \$70pp

