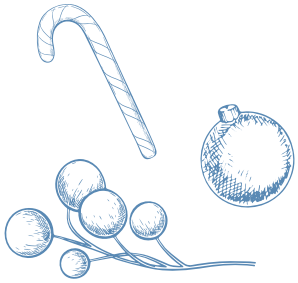
SEAGRASS



CHRISTMAS CELEBRATION MENU

2 Course $65 (Entrée & Main)
Dessert $14pp

ENTRÉE

Everyone enjoys

ROASTED CARROT HUMMUS
loaded with fried chickpeas, dukka and fetta, served with crunchy radishes, pickled carrot, baby cos heart and sea salt baked focaccia

Enhance your meal

GOUGÈRES WITH HAM ($5.50pp)
cheese and chives

BOWLS OF BALINGA MUSSELS ($8pp)
with orange, fennel and parsley (a)

PRAWN COCKTAIL
baby gem lettuce, avocado, dill and lemon ($9pp) (a)

PLATTERS OF SMOKED SALMON ($8pp)
chives, capers and lemon (a)

SHAVED HAM ($5pp)
with olives and cornichons

FRESHLY SHUCKED OYSTERS ($8pp)
with mignonette and lemon (a)

MAIN COURSE

Choose 2

CONFIT DUCK LEG ($5pp)
cherries jus gras

TURKEY ROULADE STUFFED WITH CHICKEN
apricot, pistachio stuffing, cranberry gravy

SPATCHCOCKED CHICKEN
garlic, parsley and rosemary rub, gravy

CRISP SKINNED PORK BELLY
orange caramel

PAN ROASTED SALMON ($8pp) (a)
romesco

TASMANIAN BEEF FILLET ($10pp)
merlot jus

SIDES

Choose 2

Twice-cooked chat potatoes with rosemary salt

Brown sugar-glazed carrots

Baby cos salad, orange mayo dressing, chives, radish, pickled red onion

Roasted butternut pumpkin, whipped ricotta, dukkha, pomegranate, molasses

DESSERT

$14pp

CHRISTMAS TRIFLE
white chocolate mousse, strawberries, Savoiardi biscuits, meringues, jam

MINI PAVLOVA
basil cream cheese, berries, raspberry

DUBAI CHOCOLATE
white chocoolate and pistachio mousse, dark chocoolate mousse, pistachio praline, Kataifi crunch, strawberries

CHRISTMAS PUDDING
brandy anglaise, vanilla ice-cream

WHITE CHOCOLATE PANNA COTTA
raspberry gel and fresh raspberries, brandy tuile

Please include any dietary requirements in your booking.

Seafood (a) Australian seafood • (i) imported seafood • (m) Australian & imported

festive dinner menu

2 Course $65 (Entrée & Main)
Dessert $14pp

entrée

Everyone enjoys

ROASTED CARROT HUMMUS
loaded with fried chickpeas, dukkah and feta, served with crunchy radishes, pickled carrot, baby cos hearts and sea salt-baked focaccia

Enhance your meal

GOUGÈRES WITH HAM ($5.50pp)
cheese and chives

BOWLS OF BALINGA MUSSELS ($8pp)
with orange, fennel and parsley (a)

PRAWN COCKTAIL
baby gem lettuce, avocado, dill and lemon ($9pp) (a)

PLATTERS OF SMOKED SALMON ($8pp)
chives, capers and lemon (a)

SHAVED HAM ($5pp)
with olives and cornichons

FRESHLY SHUCKED OYSTERS ($8pp)
with mignonette and lemon (a)

main course

Choose 2

CONFIT DUCK LEG ($5pp)
cherries jus gras

TURKEY ROULADE STUFFED WITH CHICKEN
apricot, pistachio stuffing, cranberry gravy

SPATCHCOCKED CHICKEN
garlic parsley rosemary rub, gravy

CRISP-SKINNED PORK BELLY
orange caramel

PAN-ROASTED SALMON ($8pp) (a)
romesco

TASMANIAN BEEF FILLET ($10pp)
merlot jus

sides

Choose 2

Twice cooked chat potatoes with rosemary salt

Brown sugar glazed carrots

Baby cos salad, orange mayo dressing, chives, radish, pickled red onion

Roasted butternut pumpkin, whipped ricotta, dukkha, pomegranate, molasses

dessert

$14pp

CHRISTMAS TRIFLE
white chocolate mousse, strawberries, Savoiardi biscuits, merengues, jam

MINI PAVLOVA
basil cream cheese, berries, raspberry

DUBAI CHOCOLATE
white chocolate and pistachio mousse, dark chocolate mousse, pistachio praline, Kataifi crunch, strawberries

CHRISTMAS PUDDING
brandy anglaise, vanilla ice-cream

WHITE CHOCOLATE PANNA COTTA
raspberry gel and fresh raspberries, brandy tuile

(gf) gluten free · (gfo) gluten free option · (v) vegetarian · (vegan) vegan · mp (market price)

Seafood
(a) Australian seafood · (i) imported seafood · (m) Australian & imported

Our menu is seasonal and subject to change.
Some menu items can be adjusted to suit dietary requirements, please ask staff.