



TERRACE HOTEL

CHRISTMAS FUNCTION MENU

2 COURSE - \$69

3 COURSE - \$89

Includes gourmet breads & butter, sides of steamed greens and mixed leaf salads for the table, barista coffee and a selection of gourmet teas.

STARTERS

Creamy roast tomato gazpacho, bacon dumplings, spring onions *(gf)*

Beetroot, horseradish & gin cured Tasmanian salmon, summer citrus, truffled honey vinaigrette, crispbread *(gfo)*

Char Siu pork belly, baby apples, chervil, pineapple & cider gel, port wine reduction drizzle *(gf)*

Smoked buffalo mozzarella, tomato, truffle balsamic, olive crisps, basil foam *(v) (gf)*

MAINS

Prosciutto wrapped turkey, herb & shallot stuffing, honey glaze, cherry sauce, pumpkin purée, sautéed asparagus

Amelia Park lamb cutlets, Parmesan crumbs, green pea & herb pearl couscous, baby carrots, snap peas, mint foam, rosemary jus

250g dry aged sirloin, potato gratin, port braised red cabbage, cherry tomato, asparagus, truffled béarnaise *(gf)*

Grilled barramundi, green olive, spinach & confit potato salad, coconut & lime chutney, warm smoked tomato & prawn sauce vierge *(gf)*

Grilled haloumi, romesco sauce, summer greens, honey baby carrots, roast sweet potato, pepitas, mesclun, pomegranate molasses *(v) (gfo)*

DESSERTS

Christmas pudding, poached rhubarb, kirsch macerated cherries, raspberry coulis

Crème caramel, candied orange, caramel sauce, dehydrated raspberries *(gf)*

Lemon & lime crème brûlée, sweet lemon, biscotti *(gfo)*

Cheese Board *(gfo)*

(gf) Gluten Free (gfo) Gluten Free Option (v) Vegetarian