



Christmas Menu

Available between: 1/12/19 - 24/12/19 2 Course \$28 | 3 Course \$38

Entrees

Garlic Bread **vg** Pumpkin Soup **vg**

Mains

Trio of Roast GF

Pork, lamb, turkey, served with roast potato, roast pumpkin, carrots, peas and gravy

Desserts

Berry Pavlova **GF**Christmas pudding
with brandy custard and ice cream









Christmas Menu

Function Option 1

2 course \$28 / 3 course \$35

Entrees 50/50 drop

Prawn Cocktail **GF**Bruschetta **vG**

Mains 50/50 drop

Select two of:

Chicken Parmigiana w chips and salad **GF**Porterhouse served medium rare with chips, vegetables and gravy **GF**Fish & Chips battered **GF**

Trio of roast - Pork, lamb, turkey
Served with roast potato, roast pumpkin, carrots, peas and gravy GF
Wild mushroom risotto GF, VG, V

Desserts 50/50 drop

Christmas pudding with brandy custard and ice cream Vanilla bean cheesecake with berry compote GF







BALLCOURT



Christmas Menu

Function Option 2

\$40pp for 3 course

Shared Entrees

Served as per dinner canapes

Lemon Pepper Dusted Calamari GF, DF

w tartare sauce

Mini Bruschetta v

Tomato, Spanish onion & basil in balsamic on crostini

Charcuterie Board GF, DF

A selection of cured meats, cheeses, antipasto mix, cornichons, mixed olives & nuts

Mains

To be pre ordered

Trio of roast **GF** - Pork, lamb, turkey

Served with roast potato, roast pumpkin, carrots, peas

Chicken Breast **GF**

Stuffed with semi-dried tomatoes, camembert & spinach

Grilled Barramundi GF

Topped with salsa verde and served with rocket, Spanish onion, potato crisp & bell pepper salad

Mushroom Risotto GF, V, VG Available

topped with parmesan

Desserts 50/50 drop

To be pre ordered

Christmas pudding

With brandy custard

Berry Pavlova

With whipped cream

Liquid white chocolate cheesecake v

With carrot jam





Pre-Dinner Canapes

Arancini Balls semi-dried tomato, spinach & bocconcini GF

Mini Bruschetta V

Tomato, Spanish onion & basil in balsamic on crostini

Charcuterie Board GF, DF

A selection of cured meats, cheeses, antipasto mix, cornichons, mixed olives & nuts

Entree

To be pre ordered or select two to serve on a 50/50 split

Lemon Pepper Dusted Calamari w tartare sauce GF, DF

Grilled Prawn Skewers DF, V

Lime and chilli marinated

Moroccan Chicken **GF**, **DF**

Grilled chicken tenderloins, crumbed in Moroccan spices, served with a citrus sauce

Mains

To be pre ordered or select two to serve on a 50/50 split

Black Angus Porterhouse GF, DF

Served medium rare, with rosemary roast chats and seasoned vegetables, side of red wine jus

Chicken Breast GF

Stuffed with semi-dried tomatoes, camembert & spinach with herb oil

Grilled Barramundi GF, DF

Topped with salsa verde and served with rocket, Spanish onion,

potato crisp & bell pepper salad

Mushroom Risotto GF,V,VG Available

topped with parmesan

Desserts

To be pre ordered or select two to serve on a 50/50 split

Christmas pudding

With brandy custard

Vanilla Panna Cotta GF

With fresh berries and Pimm's syrup

Cointreau Spiked Chocolate Mousse

Tird I'd

With candied orange

