



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