

Courtyard Café

CHRISTMAS LUNCH 2023

Two course set menu | Main and dessert | \$70 per person

Three course set menu | Entrée, main and dessert | \$80 per person

Beverage add on | \$10 per person for one glass of sparkling wine or beer

Beverage package or bar tab available on request

MENU

Sourdough bread rolls with butter

ENTRÉE - INDIVIDUALLY PLATED

Gin and Tonic prawns and oyster
Butter poach pink peppercorn prawns, blood orange
Canberra gin pickle cucumber tonic jelly and South Coast
oysters with finger lime and pickle ginger (gf)

VEGETARIAN ON REQUEST

Cranberry and pecan loaf, shaved brussels sprouts,
blood orange gin pickle cucumber and dill tarator (v)

MAIN COURSE - ALTERNATE DROP

Homemade mustard glazed porchetta with ginger maple
cranberry sauce, baked sweet potato and pecans (gf, df)

OR

Stuffed roasted chicken, scorched hazelnuts and
goat cheese spice, sour cherry sauce (gf)

VEGAN ON REQUEST

Miso mushroom, chestnut and squash wellington,
crisp rainbow chard (vegan, df)

PLATED DESSERT - INDIVIDUALLY PLATED

Summer Christmas pudding – lemon myrtle candied
macadamia semi freddo, cinnamon sugar brioche, compressed
summer berries, meringue leaf, summer berry consommé



KIDS MENU

Two course \$25 per person

MAIN COURSE

Crumb chicken tenders with
herbs and Parmesan cheese
with crunchy potato bites

PLATED DESSERT

Christmas ginger bread man
with vanilla ice cream



Available for
bookings from
Monday 27
November to
Saturday 23
December

