

KANGAROO ISLAND LODGE

Christmas Lunch

M E N U

Enjoy a sparkling wine or beer on arrival *with a selection of canapés*

ENTRÉE

SEAFOOD PLATE
American River natural oysters. SA king prawn cocktail. Panko & Parmesan crumbed SA King George whiting goujons with saffron aioli. Smoked salmon & caviar vol-au-vent with crème fraiche.

OR

ANTIPASTO PLATE
Barossa leg ham, prosciutto & fennel salami. Kangaroo Island smoked olives. Whipped feta, toasted wattle seed & Kangaroo Island honey. Roasted & raw mixed nuts. KI dried figs. Adelaide Hills cherries. Wild mushroom arancini.

MAIN

TRADITIONAL CHRISTMAS ROAST
Roasted turkey breast, & twice-cooked pork belly with crackling, fennel, sage & sausage stuffing, cranberry sauce, champagne apple butter, roasted seasonal vegetables & traditional Christmas gravy

OR

SOUTH AUSTRALIAN BABY BARRAMUNDI
Salt and pepper baby barramundi, served whole with sweet chilli & tamarind glaze, soft Asian herbs & braised bok choy

OR

SA PEPE'S PUMPKIN RAVIOLI
Roasted pumpkin ravioli with brown butter and crispy sage, whipped ricotta, pomegranate jewels & toasted pistachios VE Option available

PLUS

SALADS to SHARE
* German-style Kipfer potato salad with crisp speck
* Sicilian casarecce pasta salad with prosciutto, roasted pumpkin, creamy burrata, rocket, toasted walnuts and Kangaroo Island sticky fig vinaigrette
* Leafy green salad with verjuice & extra virgin olive oil dressing

DESSERT BUFFET TABLE

A FESTIVE SELECTION DESSERTS, LOCAL CHEESE & SEASONAL FRUIT
Indulge in an abundant buffet of festive desserts, selection of artisan South Australian cheese, accompaniments, and summer fruits