Christmas Eve DINNER

3-Course Set Menu
110pp

A little Christmas magic with festive dining, live music & beautiful choir singing.
Please select a dish from each course to enjoy!

ENTRÉE

Coconut Crusted Prawns *- Golden fried prawns coated in coconut & panko crumbs, served with fresh mango chilli salsa & zesty lime aioli.*

Seared Tuna Tataki *- Lightly seared, sesame crusted tuna with a soy ginger dressing & pickled cucumber.*

Roasted Pumpkin & Feta Arancini *- Crispy arancini, filled with creamy risotto, roasted pumpkin & feta, served with basil pesto & parmesan cream.*

MAIN

Wild Mushroom & Pumpkin Ravioli *- Handmade ravioli filled with pumpkin, ricotta & mushrooms, finished with sage butter, toasted walnuts & parmesan.*

Island Reef Fish En Papillote *- Reef fish steamed in banana leaves with coconut cream, lemongrass, ginger & lime, served with seasonal vegetables, herby rice & coriander.*

Slow Braised Beef Short Rib *- Tender red wine braised beef short rib, with truffle mashed potato, seasonal vegetables & red wine jus.*

Chargrilled Lamb Rack *- Herb crusted lamb rack brushed with dijon, served with kumara purée, green beans & rosemary jus.*

Chicken Supreme Stuffed with Spinach & Brie *- Oven roasted chicken breast filled with spinach & brie, served with creamy potato gratin & mushroom sauce.*

Polynesian Seafood Platter *- Reef fish, tiger prawns, calamari & crab cake, served with mixed salad, tropical fruit salsa, maniota cake & citrus beurre blanc.*

DESSERT

Coconut Pannacotta *- Silky coconut pannacotta with passionfruit coulis & tropical fruit garnish.*

Warm Chocolate Lava Cake *- Molten dark chocolate cake with vanilla bean ice cream, berry compote & chocolate curls.*

Banoffee Cheesecake *- Banana cheesecake topped with caramel sauce, whipped cream, fresh banana slices & chocolate curls.*