

Christmas

Shared Menu

MT ZERO OLIVES ON ARRIVAL

STARTERS

FRESH SHUCKED AUSTRALIAN OYSTERS WITH MIGNONETTE DRESSING

COCKTAIL PRAWNS WITH FRESH AUSTRALIAN PRAWNS AND COCKTAIL SAUCE

SALMON RILLETTES WITH SQUID IN MAYO AND SALMON SKIN SALT

SLOW COOKED MAPLE GLAZED GRANDMA HAM

MAINS

GRASS FED SIRLOIN COOKED MEDIUM WITH RED WINE JUS

CRISPY PORCHETTA STUFFED WITH ROSEMARY AND GARLIC WITH
APPLE MISO PUREE

SERVED WITH

CRISPY FRIED CHAT POTATOES

WOOD FIRED ROASTED BABY HEIRLOOM CARROTS
WITH TAHINI YOGURT DRESSING

MIXED SALAD WITH LEMON VINAIGRETTE

DESSERTS

WARM CHRISTMAS PUDDING WITH BRANDY CUSTARD AND ICE-CREAM

BOATHOUSE WHITE CHOCOLATE CHEESECAKE WITH GRANOLA
AND RHUBARB SYRUP

ADULTS \$140 KIDS \$50

Christmas

Menu

VEGANS AND VEGETARIANS

MT ZERO OLIVES ON ARRIVAL

STARTERS

SWEET POTATO HUMMUS

EDAMAME FALAFEL WITH BEETROOT PUREE, PICKLED BEETS
AND HAZELNUT DUKKAH

MAINS

MISO ROASTED CAULIFLOWER

SERVED WITH

CRISPY FRIED CHAT POTATOES

WOOD FIRED ROASTED BABY HEIRLOOM CARROTS

MIXED SALAD WITH LEMON VINAIGRETTE

DESSERTS

WARM CHRISTMAS PUDDING WITH BRANDY CUSTARD AND ICE-CREAM

BOATHOUSE WHITE CHOCOLATE CHEESECAKE WITH GRANOLA
AND RHUBARB SYRUP

APPLE CRUMBLE WITH WHIPPED CREAM (VEGAN)

KIDS MENU

MAC AND CHEESE CROQUETTES

CHICKEN SCHNITZEL WITH SLAW AND CHIPS

LOADED ICE-CREAM SUNDAE

ADULTS \$140 KIDS \$50