

# CHRISTMAS Functions

MAKE THIS FESTIVE SEASON YOUR MOST MEMORABLE YET WITH RIVERSIDE VIEWS AND FRESH, SEASONAL FAIR.

# Choose from two tailored menus\*:

Set Menu: \$85 per person | Feasting Menu: \$95 per person Add one of our signature Beverage packages or a pre-paid bar tab!

\*Food only. Minimum of 20 people

Get in touch with functions@tradewindshotel.com.au to learn more and book now.





# CHRISTMAS Set Menu

# FOR THE TABLE

HOUSE FOCACCIA EVOO & VINCOTTO V

# **ENTRÉE**

(CHOOSE ONE)

#### WARM GOAT CHEESE TART,

CRISPY PANCETTA & ROCKET SALAD, VINCOTTO VO

#### **VESUVIO PRAWN TORTELLONI.**

CHARDONNAY BUTTER, CRISPY CAPERS, DILL

#### SALAD OF TASMANIAN SALMON GRAVLAX,

GREENS, SOFT HERBS, PICKLED RADISH, SEEDED MUSTARD & HONEY DRESSING GF

#### LA DELIZIA BUFFALO MOZZARELLA,

HEIRLOOM TOMATO, BASIL, AGED BALSAMIC, PANGRATTATO GFO/V

# MAIN COURSE

(CHOOSE ONE)

#### **ROASTED TURKEY ROLL,**

WALNUT, SAGE & PROSCIUTTO STUFFING, POTATO MASH, CRANBERRY GRAVY

# PORCHETTA, SEASONED ROLLED PORK BELLY,

SWEET POTATO MASH, APPLE & GREEN RAISIN CHUTNEY GF

### SEARED SIRLOIN STEAK,

POTATO GRATIN, ROAST BABY CARROTS, RED WINE JUS GF

## EGGPLANT PARMIGIANA,

NAPOLI SAUCE, PECORINO, BASILV

Add a beverage package or a pre-paid bar tab to any festive menu.

Contact: functions@tradewindshotel.com.au

Prices and options are subject to change and seasonal availability. Please make us aware of any dietary requirements when booking.

GF-Gluten Free | GFO-Gluten Free Option V-Vegetarian | VG-Vegan | VEO-Vegan Option

# **DESSERT**

(CHOOSE ONE)

#### TRADITIONAL CHRISTMAS PUDDING,

WHIPPED BRANDY BUTTER, VANILLA ANGLAISE V

#### **ETON MESS,**

CRUSHED MERINGUE, SUMMER BERRIES, RASPBERRY CREAM V/GF

#### DARK CHOCOLATE MOUSSE,

CHERRY COMPOTE, CHOCOLATE BROWNIE, CHOCOLATE SHAVINGS V/GFO

# **ADD CANAPÉS**

(CHOICE OF 2, ADD \$9 PER PERSON)

SNAPPER CEVICHE, COCONUT, MISO, SESAME, CUCUMBER, CHILLI DF/GF

MUSHROOM BRUSCHETTA, VINEGAR, AIOLI V/GFO

**CRISPY DUCK RAVIOLI, CHERRY JAM** 

# **ADD SIDES**

(ADD \$12 PER PERSON, PER SIDE)

STEAMED GREENS, ROASTED ALMOND BUTTER V/VEO/GF

**GRAINS. SEEDS & NUTS. POMEGRANATE & HERB SALAD GF/VE** 

HERB & ROCKET SLAW V/GF/VEO

ROAST CAULIFLOWER, ROMESCO, RAISINS & PINE NUTS VE/GF

# ADD CHEESE BOARD

(\$15 PER PERSON, PER BOARD)

WA CHEDDAR AND WA DOUBLE CREAM BRIE, LAVOCHE, FRUITS, QUINCE PASTE VIGFO