

AT SHAW VINEYARD ESTATE

# CHRISTMAS MENU - MINIMUM 10 PEOPLE

## 3 COURSE SHARED FEAST- \$90 per person

#### **ENTREE**

King Prawns, miso butter, warm sourdough GFA
Charred corn & manchego croquetta, prawn head aioli v
Narooma oysters, mignonette GF | DF

#### MAIN - CHOICE OF 2 FEASTS & 3 SIDES

ADDITIONAL FEASTS - \$10pp

#### **FEASTS**

Porchetta, fennel and sage, parsnip puree, jus
Box honey glazed ham, cloves, chilli jam GF | DF
Wild barramundi, romesco, soft leaves, charred lemon GF | DF

Free range chicken, hummus, box honey & ginger glaze GF|DF

Roasted butternut pumpkin, chickpeas, goats curd, gremolata GF|V

### **SIDES**

Brussel sprouts, speck GF

Charred corn, aged parmesan GF|V

Crispy chat potatoes GF|DF|V

Cauliflower gratin, toasted almonds V

Creamy mash potato GF|V

#### DESSERT

Pavlova log, lemon cream, passionfruit, toasted almonds GF | V Chocolate delice, honeycomb, brandy snap, forest berry compote GF | V Mango & coconut chiboust, candied popcorn GF | DF | V

### **3 COURSE ALTERNATE DROP**

CHOOSE 2 OF EACH COURSE - \$110 per person

#### **ENTREE**

Kingfish ceviche, horseradish cream, pickled daikon, crisp croûtes GF

Charred corn & manchego croquetta, prawn head aioli v

Ham hock & chicken terrine, pickled baby carrots, soft leaves GF | DF

#### **MAIN**

Porchetta, fennel and sage, wilted summer greens, parsnip puree, jus

Wild Barramundi, crispy chat potatoes, romesco, soft herbs, charred lemon GF | DF

Roasted Butternut, chickpeas, goats curd, gremolata  $GF \mid V$ 

#### **DESSERT**

Pavlova, lemon curd, whipped cream, passion fruit, toasted almonds GF | V

Chocolate delice, torched meringue, honeycomb, mint gelato GF | V

Mango & coconut chiboust, candied popcorn, blueberry sorbet GF|DF|V

## BEVERAGE PACKAGES AVAILABLE

To book in your Christmas party, email us at functions@createcatering.com.au

public holidays attract a 15% surcharge on all food and beverage items.