THE COURTYARD PANTRY

CHRISTMAS *dinner*

FRIDAY 25 DECEMBER | 6PM - 9:30PM

BOOKINGS ESSENTIAL. BOOK VIA OUR WEBSITE.

ENTREE

GRILLED KING PRAWNS (I) 28.5
with panzanella

RICOTTA RAVIOLI (V) 18.0
with roasted pumpkin sauce finished with crispy sage & basil oil

BURRATA SALAD (V) 18.0
tomato, sundried tomato, burrata, olive tapenade & pesto oil with toasted sour loaf

DESSERT

CHRISTMAS PUDDING 14.0
With brandy anglaise & double cream

DARK CHOCOLATE BRULEE 14.0
With berry compote & vanilla ice cream

CARAMEL BANOFFEE TARTLET 14.0
With banana & whipped cream

MAIN

FILLET OF BEEF IN DUET SAUCE (GF) 52.0
gratin potatos, Dutch carrots, asparagus, béarnaise & herb jus

CRISPY SKIN ATLANTIC SALMON (GF, A) 32.0
truffle mayonnaise potato salad & runner beans with grilled lemon

PROSCIUTTO-WRAPPED CHICKEN BREAST (GF) 34.5
oven-roasted & filled with mushroom duxelles, wrapped in prosciutto & served with mashed potato, grilled broccolini & butter chive sauce

TURKEY ROULADE WITH SAGE STUFFING (GF, DF) 27.0
sage & chestnut stuffing with honey glazed Dutch carrots, crispy brussel sprouts with bacon, roasted potato & cranberry Jus

BEETROOT TARTE TATIN (V,GF) 19.0
roasted with beetroot, walnuts, goat's cheese & micro herbs

GF: Gluten Free V: Vegetarian VG: Vegan A: Australian Seafood I: Imported Seafood