



## **IGUANA CHRISTMAS SET MENU**

**\$75 PER PERSON**

### **ON ARRIVAL**

**APERITIF / JACOBS CREEK BRUT**

**SELECTION OF CANAPES FOR THE TABLE TO SHARE**

### **ENTRÉE**

**CRISPY HALLOUMI STICKS / SERVED WITH BABY SPINACH, TOMATO CHUTNEY & TOASTED WALNUTS, BALSAMIC GLAZE (VG/GF)**

**CRISPY CALAMARI / POLENTA COATED CRISPY CALAMARI WITH CHILLI & LIME MAYO & FRESH LEMON (GF/DF)**

**PRAWN TACOS / ASIAN COLESLAW WITH MISO DRESSING, CORIANDER & SESAME**

**SALMON TATAKI / JULIENE OF DAIKON, HOUSE CURED SALMON, LYCHEE SALSA**

**TRADITIONAL PEA & HAM SOUP / CRÈME FRAICH, TOASTED CIABATTA**

### **MAINS**

**ROAST TURKEY / PISTACHIO NUT & HERB STUFFING, CONFIT DUCK FAT POTATOES, BRAISED RED CABAGE & CRANBERRY SAUCE.**

**EYE FILLET / 180 GM EYE FILLET GRILLED TO YOUR LIKING SERVED WITH CREAMY POTATO MASH, BROCCOLINI & RED WINE JUS**

**PORK BELLY / BRAISED PORK BELLY SERVED ON ASIAN SLAW WITH PUMPKIN & GINGER PUREE AND BOK CHOY (GF/DF)**

**HERB GLAZE CHICKEN BREAST / FOREST MUSHROOM RISSOTTO CAKE, GREEN BEANS, CRISPY BACON & RED WINE JUS**

**PAN SEARED SALMON / CRUSHED PRAWN POTATOES, BEANS FRICASSEE, PICKLED LIME & MINTED PEA PESTO (GF)**

**GREEN PAPPARDELLE PASTA / SERVED IN A CREAMY PESTO SAUCE WITH WILTED SPINACH, BEANS, BROCCOLI AND PARMESAN**

### **DESSERT**

**PECANNUT TART / MACINTOSH TOFFEE SAUCE, WINTER BERRY COULIS, PECAN ICE CREAM**

**WARM CHOCOLATE BROWNIE / CANDIED ORANGE, WARM CHOCOLATE SAUCE, CHOCOLATE SOIL, ORANGE SORBET, CHANTILLY CREAM**

**SILKY EXPRESSO BRULEE / BISCOTTI, CHOCOLATE DUST, FLAT WHITE ICE CREAM**

**WARM CHRISTMAS PUDDING / CINNAMON CRÈME ANGLAISE, FRENCH VANILLA ICE CREAM & BERRY COMPOTE**

