

PRE-CHRISTMAS FESTIVE DINNER

1 November - 24 December 2024

6pm - 10pm

ENTRÉE

(please select ONE item)

Grilled Vegetable Terrine (vegan)

tomato, avocado salsa and roquette salad

or

Five Spice Roast Pork Belly (gf, df)

butternut pumpkin puree, broccolini, spice cherry compote and jus

or

Smoked Salmon Carpaccio (gf, df)

endive, fennel, mixed tomato salad and citrus salsa

or

Lemon and Dill Marinated Poached Prawns (gf, df)

green apple cherry tomato, roquette, pineapple and chilli salsa

MAIN

(please select ONE item)

Slow Roasted Lamb Rump (gf)

potato gratin, butter toasted green bean and red wine jus

or

Lemon and Thyme Grilled Chicken Breast (gf, df)

mashed potato, roast mediterranean vegetable and honey mustard sauce

or

Pan Fried Barramundi (gf)

polenta cake, garlic pak choy, roasted cherry tomato salsa & lemon butter sauce

or

Oven Baked Field Mushroom (vegan)

pomme boulangere, grilled asparagus and pomme grenade salsa

DESSERT

(please select ONE item)

Traditional Christmas Pudding

brandy sauce and Chantilly cream

or

Berries Pavlova Roulade (gf)

strawberry and red fruit coulis

or

Coconut Pannacotta (gf, df)

mango salsa and passion fruit coulis

or

Chocolate Tart

berry compote and passion fruit coulis

Complimentary coffee and tea station for bookings of 20 persons or more

Two Course \$60 pp

Three Course \$70 pp

Minimum 10 persons

Bookings Essential

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