

debretts kitchen

christmas set menu options

4 course set menu for \$85 per person | including wine match for \$125 per person

please select the 1 choice for entrée & dessert and 2 choices for main from the below menu items as per your set menu preference.

wine match per each course, 75ml pour.

amuse bouche

chef's creation

to start

crispy pork belly - roasted cauliflower pureé, nam jim slaw, port wine jus *gf, nf

Summerhouse Pinot Gris

tequila ginger garlic chilli prawns - avocado cucumber salsa, crispy corn tortilla *df, gf, nf

Astrolabe Sauvignon blanc

stuffed portobello mushrooms - mozzarella, spinach, marinara sauce, panko crumbs, rocket, green goddess dressing * nf, v

TW Viognier

goats cheese gnocchi - pea pureé, parmesan crisp * nf, v

Odyssey Iliad Chardonnay

to savour

old english roast turkey - cranberry relish, new potatoes, minted peas, roast vegetables

Amisfield Sauvignon blanc

piripiri lamb mini roast - tomato, mint, labneh, vegetables, potato anchovy gratin *gf, nf

TW Carmenere

wild mushroom risotto - arborio rice, parmesan, shallots, herbs *gf, nf, v

Summerhouse Chardonnay

pan seared market fish - to be advised, seasonal vegetables, semi-dried tomatoes, wild rice, romesco sauce *gf

Redmetal Block Five Albarino

eye filet with garlic butter - potato croquettes, seasonal vegetables, mushrooms, red wine jus *nf

Craggy Range Syrah

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on the side

a selection for the table: choose 2 at \$5 per person or 3 at \$7 per person

triple cooked agria potatoes, confit garlic, rosemary

rocket & parmesan salad, olive oil drizzle

steamed seasonal greens, citrus, olive oil

something sweet

traditional christmas steamed pudding - with brandy butter

Bird in hand CabSav

classic creme brûlée - rhubarb & ginger crème brûlée, biscotti *v

Craggy Range Chardonnay

french lemon meringue pie - lemon sorbet, italian meringue *nf, v

Bandini Prosecco

dark chocolate fondant - valrhona chocolate, berries, vanilla ice cream *v, nf

Passage Rock Late Harvest Cabernet

to finish

tea or coffee (plunger) with chocolate truffles

to add (not included in set menu price)

New Zealand cheese platter to share - \$8 per person

selection of nz cheeses served with fruit paste, beetroot relish, grapes, lavosh, crostini *nf

* veg – vegetarian, gf – gluten free, nf – nut free, df – dairy free. All dietary requirements will be catered for through prior arrangement. Menu items are subject to seasonally changes.