

CHRISTMAS *Set Menu*

ENTRÉE

BAKED CAMEMBERT

WITH ROSEMARY & CONFIT GARLIC, CRANBERRY COMPOTE, ROASTED WALNUTS & HOUSE-MADE FLATBREAD | V

PRAWN COCKTAIL

SHARK BAY PRAWNS^A WITH MARIE ROSE SAUCE, CORAL LETTUCE, LIME & HOUSE-MADE FLATBREAD

BEEF CARPACCIO

RAW TENDERLOIN SLICED THIN AND DRESSED WITH LEMON, OLIVE OIL & AGED BALSAMIC. SERVED WITH A ROCKET & PICKLED SHALLOT SALAD, TRUFFLE AIOLI, PARMESAN & HOUSE-MADE FLATBREAD

MAIN

TURKEY ROULADE

FREE-RANGE TURKEY, ROLLED & WRAPPED IN PANCETTA. SERVED WITH BROCCOLI, ROAST PUMPKIN & POTATOES. GARNISHED WITH A PIG IN BLANKET & FINISHED WITH HOUSE GRAVY

CRISPY SKIN BARRAMUNDI^I

SERVED WITH ROAST POTATOES & PUMPKIN, ROCKET & CHERRY TOMATO SALAD. FINISHED WITH BÉARNAISE SAUCE

VEGETABLE STACK

LAYERED ZUCCHINI, CAPSICUM & EGGPLANT WITH BASIL, NAPOLITANA & PARMESAN. SERVED ON MASH POTATO. GARNISHED WITH A CHEESE CRACKER & PESTO | V

DESSERT

CHRISTMAS PUDDING

WITH POURING CREAM & SALTED CARAMEL | V

PAVLOVA

FRESH FRUIT SALAD, CHANTILLY CREAM & PASSIONFRUIT COULIS | V

Prior booking,
payment and
order required

2 COURSES - \$49PP

3 COURSES - \$64PP

AVAILABLE MONDAY- SUNDAY
FOR GROUPS OF 10 OR MORE

EXCHANGE
HOTEL

ESTD

1871

-X-
PINJARRA • WESTERN AUSTRALIA