



## A Very Kings Christmas

Minimum 10 people | available November & December 2011

3-course \$54.5 p/h | 2-course \$44.5 p/h

w/ shared plates instead of entree or desert deduct \$2 p/head

\*Vegetarian, special dietary requirements or additional selections available by arrangement

\*Ask our function staff to match a premium South Australian wine to each course

### Entree (Choice of)

Grilled Mediterranean vegetable & Kangaroo Island haloumi tart  
w/ olive tapenade dressed rocket

House made Aldinga turkey & crasin meatballs  
in Spanish sofrito w/ petit leaves

### Entree (Shared)

Chef's selection of antipasto

### Main (Choice of)

McLaren Vale chicken breast  
on pan tossed gnocchi of butternut pumpkin, rocket & tomato coulis

Market fish on shaved fennel & baby leaf Waldorf salad

Slow roasted Murraylands sirloin (medium)  
On ham hock potato mash & whole roasted garlic w/ field mushroom & Barossa Valley shiraz jus

### Dessert (Choice of)

House made Christmas fruit pudding  
w/ spiced egg nogg anglaise & Sandy's vanilla bean ice cream

Profiteroles on strawberry salsa w/ warm chocolate fudge

### Dessert (Shared)

Trio of premium local cheeses w/ Maggie Beer paste, almonds, pear & lavosh  
& chocolate dipped fresh strawberries

Extras to consider	\$ p/h
Garlic & herb pizza bread	2.5
Steamed green vegetables	2.5
Baked rosemary potatoes	2.5
Seasonal garden salad	2.5
Crispy seasoned SA Fries	2.0
Dinner roll	1.5