

Christmas all sorted

PLATED MENU - \$110 PER PERSON

Four course alternate serve menu | Three hour beverage package | Four hour room hire

House bread | honey butter | EVOO | dukkah

Amuse-bouche

Entrée

Kurobuta pork belly | twice cooked | stone fruits | citrus emulsion (DF)

Duck | eschallots | baby leek | citrus glaze | blackberry jus (GF, DF)

Vanella Stracciatella | grape tomato | malfroy's gold honey | saltbush | bayleaf oil | bread (V)

King Prawns | sweet corn | harissa | coconunt | avocado (GF, DF)

Mains

Chicken | beetroot tahini | roast tomato salad | pickled carrots | labneh | (GF)

Grainfed Striploin | dutch carrots | black onion | red wine jus (GF)

Risotto | peas | asparagus | pine nuts | zucchini flower | crème fraîche (V, GF)

Hiramasa Kingfish | seaweed cream | pommes puree | squid ink | dill oil (GF)

Desserts

Pavlova | passionfruit | Chantilly | stone fruits | coulis (V, GF, DF)

Roasted white chocolate | hazelnut praline | rum caramel | tuile

Coconut Panna Cotta | pistachio | mango | lemon curd (GF)

Chocolate Fondant | strawberry | ganache | macadamia ice cream (V)

Sides

Garden Salad | lemon vinaigrette

Garlic and Herb roasted chat potatoes

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

To book your Christmas function,
contact a member of our Events
team on **+61 2 9260 3082** or email
events.prsyd@parkroyalhotels.com

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