



Festive Plated Menu

10 guests or more | Two course - \$65pp | Three course - \$79pp
Please choose 2 selections for each course, served as an alternate drop

ENTREES

- Prawns and Avocado** with yuzu kosho dressing, shiso, yuzu sesame
- Salmon Gravlax** with saffron potato, pickled cucumber, horse radish cream
- Crispy Pork Belly** with wild honey carrot puree, whiskey soy sauce & pickled daikon
- Pan Seared Gnocchi** with truffle cream, wild mushrooms, pine nuts & pecorino
- Salt Baked Baby Beets** with whipped feta, olive crumb, chili pearls, basil oil

MAINS

- Porchetta** served with parsnip puree, broccolini, salsa Verde & white wine jus
- Pan Seared Barramundi** served with Kipler potatoes, shaved fennel, soft herbs & chive beurre Blanc
- Turkey Roulade** filled with apple, fig and cognac stuffing, pomme anna, glazed baby carrots & red wine jus
- Porcini and Ricotta Ravioli** with burnt butter truffle cream, wild mushrooms, pinenuts, pecorino & wild baby rocket
- Slow Cooked Wagyu Beef Cheeks** with celeriac puree, miso glazed eschalots & sugar snap peas

DESSERT

- Warm Christmas Pudding** served with brandy anglaise, rum and raisin ice cream
- Festive Pavlova Roulade** served with passionfruit curd, Chantilly cream and wild berries
- Chocolate Ganache and Cherry Tart** served with double cream & dark chocolate
- Port Wine Poached Pears** served with mascarpone, cinnamon ice cream & macadamia crumble
- Limoncello Tiramisu** served with raspberries & white chocolate

Visit the website for terms and conditions.

For enquiries or further information, please contact our Sales team at sales@novotelnorthbeach.com.au

Menu items are subject to change without prior notice.

