

CHRISTMAS MENU

\$60 PER PERSON

TAPAS ENTREE

Olives (v / gf / df)
Jalapeno, corn & manchego croquettes (v)
Buffalo cauliflower (v / vg / gf / df)
Crispy skin pork belly, pickled rhubarb, apple sauce (gf)
Baked bread, hummus (v)

MAINS

Rolled chicken, sage, almond & cranberry stuffing, pumpkin, roasted vegetables, smashed potatoes, Jus (gf / n)
Fillet steak, dauphinoise potato, bean bundle, baby carrots, Jus (gf) (served medium)
Pan fried gnocchi, wild mushroom, pea, spinach, whipped feta, candied walnuts (v / n)
Lamb riblets, Israeli tabbouleh salad, feta, date & orange jam, flat bread, pistachio (gfo / n)
Crispy skin barramundi, braised fennel, pea puree, asparagus, pickled cauliflower, chardonnay raisins (gf)

DESSERTS

Chocolate brownie, raspberries, vanilla ice cream, hazelnut praline (n)
Plum pudding parfait, brandy syrup, cherry compote, roasted almonds (n)
Smashed pavlova, mascarpone, strawberries, rhubarb jam (gf)

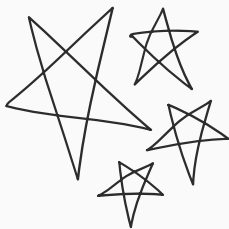
T & C's

Menu available for dinner bookings Tuesday - Saturday from 24th November - 24th December 2020

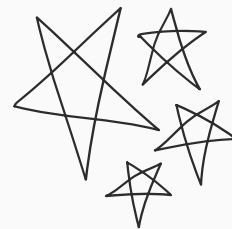
\$30 deposit per person is required at the time of booking.

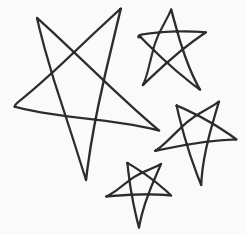
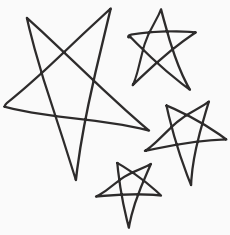
Final numbers and a food pre-order will be required two weeks prior to your dinner.

Refunds for cancellations only accepted with five days notice.



LOT
ONE
KITCHEN





LOT ONE KITCHEN
CHRISTMAS 2020 BOOKING FORM - \$60 per person

Date of Reservation Time of Reservation.....

Name of Booking / Company name.....

Group Size Deposit paid (\$30 per person) \$

Contact Person for the Booking Mobile

Tapas Entree **Number required** **Specific Dietary Requirements**

Total Entrée.....

Mains **Number required** **Specific Dietary Requirements**

Chicken.....

Fillet Steak (served medium)

Gnocchi.....

Lamb riblets.....

Barramundi.....

Total Mains.....

Desserts **Number required** **Specific Dietary Requirements**

Brownie.....

Plum pudding parfait

Pavlova.....

No Dessert.....

Total Dessert.....