

## CHRISTMAS IN JULY MENU

### APPETISERS & SIDES \$7 each

Warmed Turkish Bread served w- Dukkah & Extra Virgin Olive Oil  
Lightly Grilled Turkish Bread w- Garlic & Herb\* Butter  
Butterfactory Special Fries  
Mixed Leaf Salad\* w- Grana Padano & Butterfactory Dressing  
Lightly Steamed Seasonal Greens\* w- Toasted Almonds & Extra Virgin Olive Oil  
Fresh baked bread roll \$1 ea

### THE FOLLOWING 4 COURSE MENU IS \$48 PER PERSON

This menu must be preordered & is available to groups of 8 or more at any time  
Special Dietary Requirements are catered for on request

### APPETISERS

On arrival Chef's selection of Canapés will be presented to the Table  
The following Meal will be served alternately

### ENTRÉE

Caramelised Pumpkin Soup with Sour Cream & Chives  
Frito Misto – A selection of Fried Seafood w accompaniments

### MAINS

Roasted Sirloin of Beef with Rosemary Potato Gratin Steamed Greens & Mushroom Jus  
Confit Chicken Maryland, Lemon Thyme Gnocchi, Grilled Asparagus & Balsamic Baby  
Beetroot

### DESSERTS

Rich Chocolate Fondant, Frangelico Ice Cream, & Maple Poached Strawberries  
Lavender Panna Cotta w- Blackberry Compote & Pistachio Orange Shortbread

Open For

Dinner Wednesday to Saturday 6 - ONWARDS

Lunch Wednesday – Sunday 12 – 3pm

3% CREDIT CARD SURCHARGE APPLIES - ONE BILL PER TABLE