

CHRISTMAS EVENT SET MENU

ENTRÉE

SPENCER GULF KING PRAWNS **A** (DF)(GF)
herb salad, mango salsa, house-made
cocktail sauce

**MOZZARELLA AND BASIL STUFFED CHICKEN
WRAPPED IN PROSCIUTTO** (GF)
carrot and ginger purée

CRISPY PORK BELLY (GF)
cauliflower purée, marinated fennel

**GRILLED EGGPLANT
AND HALLOUMI** (V)(GF)
rocket pesto, cherry tomato jam

MAINS

ROAST TURKEY (GF)
pistachio stuffing, roast potato, shallots,
broccolini, cranberry sauce

ATLANTIC SALMON **A** (GF)
mediterranean pearl cous cous salad,
tomato caper vinaigrette

BEEF EYE FILLET (GF)
roast potato, carrot, green peas with mint,
red wine sauce

ROASTED DUKKAH PUMPKIN (V)(GF)
tahini cream, candied walnut, chilli honey,
spinach, asparagus, radish

DESSERT

CHRISTMAS PUDDING (V)
spiced eggnog custard, cherry compote,
vanilla bean gelato

CHOCOLATE BROWNIE (V)
chantilly cream, pecan praline

PAVLOVA (V)(GF)
cream, berries, kiwifruit

SEAFOOD COUNTRY OF ORIGIN

A AUSTRALIAN | **I** IMPORTED | **M** MIXED

(V) Vegetarian (VEA) Vegan Available

(GF) Gluten Free (GFA) Gluten Free Available (DF) Dairy Free



CHRISTMAS FUNCTIONS



PH 08 8621 2000 OR EMAIL
FUNCTIONS@PORTLINCOLNHOTEL.COM.AU
FOR MORE DETAILS

CHRISTMAS PACKAGES

SIT DOWN

2 COURSE | \$60PP

ALTERNATE SERVING

Choose 1 entrée & 2 mains or
2 mains & 1 dessert

3 COURSE | \$75PP

ALTERNATE SERVING

Choose 2 entrée, 2 mains & 2 desserts

COCKTAIL

CHOOSE 6 | \$35PP

choose 6 savoury or sweet canapés

CHOOSE 6 | \$40PP

choose 5 savoury or sweet canapés
choose 1 substantial canapé

CHOOSE 8 | \$50PP

choose 6 savoury or sweet canapés
choose 2 substantial canapé

PACKAGES INCLUDE

- table cloths
- bon-bons
- table decorations
- personalised menus

Functions: To book our function spaces, room hire applies, minimum spend applies, subject to availability. Minimum 15 people for bookings, deposit required. Food choices required 7 days prior to event. Terms and conditions apply.

CHRISTMAS FUNCTIONS ON THE DECK

ROOM HIRE \$330
COCKTAIL MENU
CHRISTMAS DECOR
& BON-BONS
INCLUDED

COCKTAIL MENU

SUBSTANTIAL

BBQ BRAISED BEEF BRISKET (GF)
mashed potato

HONEY MUSTARD CHICKEN (GF)
capsicum and onion couscous

LAMB KORMA CURRY (GF)(DF)
steamed rice

CRISPY PORK BELLY (GF)
jalapeño and apple slaw, sriracha caramel

SOY STICKY RICE AND TOFU (VE)(GF)
satay vegetables

SWEET

COFFEE AND CHOCOLATE CAKE (V)
MINI BAKED LEMON CHEESECAKE (V) (GFA)
WHITE CHOCOLATE RASPBERRY TARTS (V) (GFA)
VANILLA CUSTARD ZEPPOLE (V)

SAVOURY

SOY GLAZED PUMPKIN (VE)(GF)
miso crème, tempura battered nori

CHICKEN CROSTINI
brie, quince paste

TUNA SASHIMI **A** (GF)(DF)
roast apple, noug cham

KINGFISH CEVICHE **A** (DF)
toasted pita, avocado, finger lime

ROAST BEEF BLINI
dill crème fraîche, pickled cucumber

CHEESEBURGER SLIDER
mustard, tomato sauce, pickles

PORK BELLY (GF)(DF)
char sui, pineapple salsa

MARINATED CHICKEN SKEWERS (GF)
lemon yogurt

MOZZARELLA STUFFED PUMPKIN
ARANCINI (V)(GFA)
salsa verde

CUCUMBERS & BEETROOT BITES (VE)(GF)
hummus, beetroot, toasted nori, chilli oil

SWEET POTATO FRITTERS (V)(GF)
feta, sriracha caramel

VEGETABLE EMPANADAS (V)
tomato salsa

STICKY SOY TOFU BITES (VE)(GF)
pickled onion, sesame

CHILLI PRAWN **A** (GF)(DF)
mango salsa

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