



FAIRHILL

CHRISTMAS IN JULY LUNCH

SATURDAY 25TH JULY

MENU

ENTRÉES

WELCOME APERITIF

FRESH BREAD & LEMON MYRTLE BUTTER

MUSHROOM ARANCINI, PUMPKIN CREAM, ROCKET

KING PRAWNS, MARIE ROSE EMULSION, PICKLED CUCUMBER, TOASTED BUCKWHEAT

Vegetarian guest: prawns entrée replaced with BEETROOT, TOFU, FETA, PISTACCIO, PICKLES



MAIN COURSE

ROAST TURKEY BREAST WITH DAVIDSON PLUM ROSEMARY GRAVY, CRISPY SAGE, MACADAMIA.

Vegetarian guest: turkey mains replaced with ROASTED CAULIFLOWER, HALLOUMI, POMEGRANATE MOLASSES, SMOKED COCONUT LABNEH, PEPITAS

ROASTED POTATOES WITH GARLIC & THYME
CHARRED BROCCOLINI, TOASTED ALMONDS
BABY CARROTS GLAZED WITH MAPLE SYRUP

DESSERT

PAVLOVA WITH VANILLA CREAM,
POACHED PEAR, DATE COCONUT CARAMEL

Prebooking essential: fairhill.com.au/christmas-parties

Lunch from 11am, three courses \$95

Paired wines, 3 glasses, \$41; alc-free, 3 glasses, \$31

Dinner Sitings also available for minimum 50 guests

