PICKLED SISTERS
Christmas Menu 1
3 courses $78

Canapes:
Prosciutto wrapped asparagus spears
Chorizo + manchego croquettes, sriracha mayo
Duck in filo with ginger & spring onions
Smoked Trout on potato rosti, lemon & chive cream

OR

Grazing Plates:
rutherglen muscat & chicken liver pate, chicken + pistachio terrine, spiced eggplant, milawa cheeses, gooramadda olives, local smallgoods, smoked trout mousse, housebaked bread & more

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Crispy skinned fillet of barramundi
on spring onion mash with lemon + caper butter, radish, caper + hazelnut salsa

Twice cooked confit duck
with orange + marmalade glaze, duck fat potatoes, orange + fennel

Seared rump cap of beef
+ horseradish mash, café de paris butter + onion rings

Caramelised confit pork belly
with cider + apple sauce, mustard mash, braised red cabbage

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Chocolate christmas pudding
with cherry compote + muscat ice cream

Choux bun
filled with lemon custard, lemon syrup + confit lemons

Vanilla bean pannacotta
with blackberry compote

Whisky + raspberry parfait
with raspberry coulis + toasted oats

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Tea + Coffee with shortbread

PICKLED SISTERS
Christmas Menu 2

2 courses $68 3 courses $85

House baked bread
with gooramadda EVOO & dukkah
lemon, garlic + rosemary olives
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Smoked salmon + prawn timbale
with marie rose sauce + parsley oil
Twice baked four cheese souffle with peperonata
Caramelised red onion tart tatin with feta & rocket
Chicken, pork + pistachio terrine
with cranberry, orange + ginger relish
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Crispy skinned fillet of barramundi
on spring onion mash with lemon + caper butter,
radish, caper + hazelnut salsa
Twice cooked confit duck
with orange + marmalade glaze, duck fat potatoes, orange + fennel
Seared rump cap of beef
+ horseradish mash, café de paris butter + onion rings
Caramelised confit pork belly
with cider + apple sauce, mustard mash, braised red cabbage

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Chocolate christmas pudding
with cherry compote + muscat ice cream
Choux bun
filled with lemon custard, lemon syrup + confit lemons
Vanilla bean pannacotta
with blackberry compote
Whisky + raspberry parfait
with raspberry coulis + toasted oats
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Tea + Coffee with shortbread

PICKLED SISTERS
Christmas Menu 3
2 courses $55

House baked bread
with gooramadda EVOO

MAINS (served alternately)

Slow roasted lamb shoulder with lemon + garlic,
rosemary roast potatoes + ratatouille

Cranberry + brie stuffed chicken breast,
creamed leeks + boulangere potatoes

SWEETS (served alternately)

Amalfi lemon cake + lemon syrup + cream

Rich chocolate torte + chocolate sauce + spiced
cherries

TO FINISH

Tea + Coffee

PICKLED SISTERS
Sharing Menu

2 courses $65 3 courses $78

CANAPES:

Pork rillettes + cranberry relish
Prawn + ginger dumplings, honey soy
Pumpkin, pinenut + parmesan risotto balls, apple balsamic
Roast beef in yorkshire puddings with horseradish cream
OR

GRAZING PLATES:

rutherglen muscat & chicken liver pate, chicken + pistachio terrine, spiced eggplant, milawa cheeses, gooramadda olives, local smallgoods, smoked trout mousse housebaked Bread & more!!

MAINS

Rosemary + garlic slow roast lamb shoulder
Chicken with honey mustard cream
Slow braised beef brisket with sherry mushrooms

SIDES

Rosemary roast potatoes
Panzanella salad
Roasted beetroot + hazelnuts + chevre

SWEETS

Lemon + ricotta donuts with honey + thyme syrup
Rhubarb + strawberry eton mess
Rich chocolate torte + chocolate sauce, hazelnut crumble

TO FINISH

Tea + Coffee with shortbread

PICKLED SISTERS CANAPE MENU

$55 per person

Selection of 10 canapes, or 5 canapes + grazing table. Extra canapes $5

Cold Canapes
Thai chicken salad in crispy wonton cups
Mussels Provençal – parsley, garlic, butter, crumb
Prawn wontons with ginger & chilli
Potato Rosti with smoked trout, lemon & chive cream
Oysters – red wine + shallot vinaigrette OR soy, ginger + spring onion
Rocket, prosciutto + goat's curd bruschetta
Vietnamese rice paper rolls with a honey soy dipping sauce
Tartare of ocean trout, smoked salmon + prawns with chilli, crème fraiche & lime
Roulade of roasted capsicum & spinach with Milawa goat's cheese
Butt's smoked trout + horseradish mousse on buttery oatcakes
Duck rillettes with cornichons on toast
Chicken liver + muscat pate on brioche
Milawa Free Range Chicken & Pistachio Terrine on bruschetta
Yorkshire Puddings with smoked trout pate
Smoked duck with cranberry relish
Roast beef in Yorkshire puddings with horseradish cream
Blue cheese + rhubarb lettuce cups
Snapper ceviche with coconut dressing
Prawn Cocktail
Parmesan cups with goat's curd and confit tomatoes
Beef + roasted beetroot 'wraps' with horseradish cream
Seared Lamb on bruschetta with spiced eggplant + minted yoghurt
Trout rillettes on rye
Niçoise toasts
Devilled eggs
Fruitcake with cheddar + apple
Seared beef with roasted tomato salsa
Smoked duck with feta, rocket + pickled watermelon
Prawn + pea crostini
Lemon chicken + potato rosti, tomato, olive + capsicum tapenade
Smoked salmon, cream cheese + caper roulade

Hot Canapes

Pumpkin, pinenut + parmesan risotto balls
Butt's smoked trout tartlets
Spicy lamb cigars with minted yoghurt
Pear, caramelised onion + blue cheese pizza
Salt + pepper calamari with chilli dipping sauce
Dukkah crusted pumpkin + ricotto filo parcels with minted yoghurt
Fennel + blue cheese tartlets
Baked oysters – kilpatrick OR rockefeller
Mushrooms stuffed with ricotta + herb oil
Mini beef burgers with Milawa cheese + red onion jam
Crispy duck in filo pastry with ginger + spring onions
Coconut prawns with sweet chilli sauce
Creamy wild mushroom + truffle soup
Home-made sausage rolls with tomato relish
Mini fish cakes with garlic mayo
White anchovy 'cigars'
Mini lamb burgers with Milawa Cheese + mint pesto
Spring rolls with a soy + chilli dipping sauce
Pork & hoisin pancakes
Parmesan crumbed chicken with a sweet red pepper relish
Thai chicken bites with chilli jam
Seared prawns with wasabi mayo
Prosciutto wrapped asparagus spears
Mushroom + mozzarella risotto balls
Spicy prawns with coriander mayo
Cajun salmon with avocado salsa
Herb crumbed Camembert with cranberry relish
Spiced pumpkin samosas with harissa yoghurt
Crisp prosciutto cups with skirlie
Wasabi salmon with cucumber dipping sauce
Sweet potato + ginger parcels
Pork belly with spiced apple chutney
Cheese beignets with cranberry relish
Seared scallops with cauliflower puree & chorizo
Pork, leek + apple sausage rolls
Beetroot keftedes with tzatziki
Sticky bourbon chicken with blue cheese
Spanish chorizo skewers
Zucchini + blue cheese tarts
Fish goujons with mango & lime
Polenta + prosciutto chips
Turkey + cranberry puffs
Cheesy arancini with spiced tomato sauce
Vietnamese pork belly + cucumber skewers

Chicken, cranberry + brie tarts
Southern fried cauliflower
Pumpkin, red onion & feta tarts
Prawn katsu + sriracha mayo
Baked gruyere stuffed zucchini
Goat's cheese + cranberry tartlets
Crumbed haloumi, lemon + olive mayo
Lamb skewers + minted yoghurt
Mussel 'popcorn' with garlic aioli

'Sweet Treats'

Mini lemon meringue pies
Choux buns with butterscotch sauce
Rich chocolate pots
Lemon + coconut slice
Strawberry tartlets
Vanilla bean pannacotta with berries
Profiteroles with rich chocolate sauce
Rich chocolate + hazelnut brownie
Mini banana + toffee tarts
Citrus Pudding with butterscotch sauce
Mini passionfruit tartlets
Herb + honey pannacotta with ginger poached pears
Eton Mess – strawberries, meringue, cream
Orange madeleines
Poppyseed ricotta cake with lemon curd
Mini rhubarb + ginger cakes
Mini apple + cinnamon tart
Berry friands
Macarons
Orange + almond cake with confit oranges
Lemon Posset
Mini New York cheesecakes
Berry Tarts
Yoghurt pannacotta with rhubarb
Ricotta donuts with honey + thyme

Grazing Table

Rutherglen Muscat + Chicken Liver Pate, turmeric + fennel pickles
Spiced eggplant
Selection of cheeses
Dried fruits + nuts
Hummus + pomegranate
Gooramadda olives
Selection of local salamis, prosciutto + smallgoods
Semidried tomatoes
White bean + parmesan pate
Smoked trout mousse
Chicken + pistachio terrine with peach chutney
Fruit selection (eg. strawberries, pears, stone fruits)
House baked bread, crackers, oatcakes + lavosh