



# TAIPA

BEACH RESORT

## CHRISTMAS FUNCTION SET MENU

3-Courses: \$135 per person | 4-Courses: \$145 per person

*includes welcome cocktail*

### CANAPÉS

*Choose 3*

#### Smoked Fish Croquettes

Potato, smoked fish and breadcrumbs

#### Satay Chicken Skewers

Chicken, ginger, garlic and coriander, served with peanut sauce

#### Roast Pork Belly Bites

Pork belly, sticky sweet soy and microgreens

#### Beef Tartare

Raw beef, herbs & spices, crostini, egg yolk, capers and shallots

#### Beetroot & Feta

Roasted beetroot, feta and candied nuts

#### Ceviche

Snapper, red onion, cucumber, tomato, coconut cream and lemon juice

### ENTRÉES

*Fresh bread is served with entrées*

#### Chowder

Prawns, mussels, clams, fish and calamari in a creamy broth

#### Polenta Sticks

Whipped goat's cheese and rosemary salt

#### Salt & Pepper Calamari

Citrus mayonnaise, rocket and lemon

#### Free-Range Fried Chicken

Chipotle mayonnaise, lime and parsley

#### Slider – Pulled Turkey or Vegetarian

House slaw, tomato relish, aioli and pickled cucumber

### MAINS

*All mains are served with salads*

#### Slow-Baked Brisket

Served with chimichurri

#### Roast Turkey

Glazed turkey roast with cranberry chutney

#### Christmas Ham

Rolled ham, house stuffing and house-made apple purée

#### Cauliflower Steaks

Roasted cauliflower, celery salt and herbs

#### Oven-Baked Snapper

Coconut cream, lemon pepper and capers

#### Garden Salad

Mesclun, cherry tomatoes, red onion, olives and yuzu dressing

#### Hot Salad

Sautéed vegetables, potato, beans, broccolini and mushrooms

### DESSERTS

#### Pavlova

#### Christmas Mince Pies

#### Sticky Date Pudding

#### Mini Cheese Board

#### Tea & Coffee

*We will do our best to accommodate dietary requirements on request. Please note meals are prepared in a kitchen that handles gluten, eggs, meats, dairy and nuts.*

*Please advise our team when ordering if you have any serious food allergies. We are cashless We accept major credit cards and EFTPOS.*