1609
BAR & RESTAURANT

Frostbite
Festive Lunches

Monday, December 7th | Tuesday, December 8th | Wednesday, December 9th
11:30am to 4:00pm

Plated Choice Menu - $80 Per Guest
(Minimum 8 Guests Required)

FRESHLY HOUSE BAKED BREAD ROLLS

APPETIZERS

CHOICE OF

COLD-SMOKED ATLANTIC SALMON
Lemon Crème Fraîche, Steamed Kipfler Potatoes, Pickled Shallots, Dill Oil & Micro Greens

SPICED PUMPKIN SOUP (GF) (V)
Herb Oil, Allspice, Micro Herbs

ENTREÉS

CHOICE OF

HERB ROASTED TURKEY ROULADE
Sage & Cranberry Stuffing, Rosemary Gravy

USDA BEEF TENDERLOIN
Roasted Pumpkin & Potato Gratin, Mushroom Ragout, Honey Glazed Carrots, Thyme Jus

IMPOSSIBLE MEAT WELLINGTON (V)
Butternut Squash Puree, Spinach, Mushroom, Mustard Cider Jus

SIDES

SERVED FAMILY STYLE

ROASTED BRUSSEL SPROUTS | ROSEMARY ROASTED POTATOES
PIGS IN BLANKETS | GREEN BEANS & ALMONDS

DESSERT BUFFET

DOUBLE CHOCOLATE BROWNIES (GF)(V)
MILK CHOCOLATE CROISSANT BREAD PUDDING (V)
GINGERBREAD CAKE WITH RUM GLAZE (V)
CARROT CAKE WITH CREAM CHEESE ICING (V)
CHRISTMAS SHORTBREAD AND HOLIDAY COOKIES (V)

(V) Vegetarian (VG) Vegan (GF) Gluten Free
17% gratuities will be added to the menu price listed.
Consumption of raw or under-cooked meats can present a potential health risk.
If you have any intolerances or specific diet, please ask your waiter for guidance.