



CHRISTMAS DAY MENU FEATHERS GREENHOUSE

INCLUDES MENU + DRINKS PACKAGE

PRICE
\$195 pp

THE MENU



PLATTERS

Shared

SEAFOOD

Smoky Bay natural oysters, Mignonette, whole cooked king prawns, Mary Rose sauce, smoked Atlantic salmon, marinated mussels, whole blue swimmer crab. (GF, DF)

CURED MEATS + CHEESE

Local cured meats, Adelaide Hills cheeses, pickled vegetables, artisan crackers, dried fruits, smoked almonds, baguette crostini. (GFO)



ENTRÉE

Shared

TURKEY ROULADE SALAD

Chilled – Cranberry and toasted walnut filled, roasted pumpkin cream, cranberry dressing, seasonal salad, orange segments, baby herbs. (GFO, DFO)

LOCAL OCTOPUS

Josper char-grilled local octopus hands, celeriac puree, good olive oil, fennel pollen, heirloom radish, samphire, fennel fronds. (GF, DFO)



MAIN

Shared

BABY RAINBOW TROUT

Whole oven-baked rainbow trout, charred lemon, orange and fennel salad, orange dressing, crispy julienne potato. (GFO, DF)

WAGYU INSIDE SKIRT STEAK

– 'MAYURA STATION' SIGNATURE SERIES MB9+

Served medium - Josper char-grilled – Millefeuille potato, roasted heirloom baby beetroot, crispy brussels sprouts, red wine jus. (GFO, DF)

Shared sides of: Broccolini, fermented chilli honey, crushed almonds. (GF, DF, V)
Crispy chat potatoes, Boston Bay bacon, parsley mayo. (DF, VO)



DESSERT

Choice of

CHRISTMAS PUDDING

Traditional fruit pudding, lemon frosting, vanilla bean crème anglaise, berries, local fig, lemon balm. (V)

LOCAL CHERRY PAVLOVA

Crisp pavlova, cream Chantilly, local cherries, morello sour cherry compote, baby mint. (GF, DFO, V)

DIETARIES

GF Gluten free

GFO Gluten free option

DF Dairy free

DFO Dairy free option

V Vegetarian

VO vegetarian option

BOOKINGS ESSENTIAL
feathershotel.com.au

