

Christmas *in the* Park

canapés

wild truffle mushroom arancini, parmesan crispy black rice paper,
salmon gravlax, avocado mousse, baby coriander

charcuterie & seafood station

san danielle prosciutto, dry cured bresaola, danish salami, seasonal pickled vegetables
albacore tuna ceviche, avocado, spanish onion, mango, lime, green chili, ginger
king prawns

bbq station

twice cooked turkey breast, maple beer glazed leg ham, black angus rump
maple roast pumpkin, broccoli florette, spice roasted onion
condiments: chimichurri, cranberry sauce, orange sauce, homestead bbq, tomato salsa, farofa

bacalhau station

salted cod, potato, capsicum, onion, tomato, green olive, parsley
wilted kale, crispy bacon, confit garlic
jasmine rice pilaf

garden bar

cauliflower florette, smoked eggplant two ways, crispy shallot
roasted chat potato, spanish onion, danish feta, couscous, tomato,
chargrilled capsicum, parsley, dried apricot, ancient grains,
caramelized beetroot, mixed leaves, herbs, homestead dressing

dessert

profiteroles, crème pâtissière, chocolate cream
pavlova, seasonal wild berries, passionfruit sauce, cream
spicy chocolate verrine
christmas pudding, vanilla bean anglaise

Queens Park
Kitchen