Myrtle Bar & Kitchen

Christmas 2019 Group Menu

Entrée

Pulled beef & caramelised onion croquettes, mustard pickle
Hot smoked salmon & avocado salad, charred lemon, spiced tomato mayo, radicchio (GF)
Goat's cheese mousse, toasted walnuts, rosemary & seasalt crisp bread, aged balsamic, extra virgin olive oil (v)

Main course

Confit Berkshire pork belly, apple compote, apple & sage sauce (GF)
Eye fillet steak cooked over charcoal in our Mibrasa oven, house pickled cabbage, red wine jus (GF)
Wood fired salmon fillet, charred pumpkin, spiced granola, salsa verde (GF)
Caramelised pumpkin tart, spinach, onion confit, parsley oil (v)

Sides – (Served for the whole table) Roasted chat potatoes / Lemon & thyme marinated greens / Garden salad / Fries

Dessert

Vanilla panna cotta, Pimms jelly, strawberry sorbet (GF)
Chocolate flowerpot, Dark chocolate mousse, boozy cherries, vanilla ice cream (GF)
Myrtle steamed plum pudding, brandy custard, cranberry & orange compote

$75 Per Guest (Min 8 Guests)

Pre orders required for Christmas group menu bookings / Non refundable or transferable $30pp deposit required for all bookings / See booking form attached to confirm your reservation / Deposit & pre orders required 7 days prior to your event

Myrtle Bar & Kitchen

Christmas 2019 Group Booking Form

Booking Date …….. Booking name…….. Booking Time …… Number of Guests ……

COURSE / DISH	ENTREE			MAIN COURSE				DESSERT			
Guests Name	Beef Croquette	Smoked Salmon	Goat's Cheese Mousse	Pork belly	Eye Fillet	Wood fired Salmon	Pumpkin Tart	Vanilla Panna Cotta	Chocolate Flowerpot	Myrtle Plum Pudding	DIETARY REQUIREMENTS
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