



**ekhidna**

**2018 CHRISTMAS FUNCTION MENU – \$65 PER PERSON**

**ON ARRIVAL**

Glass of Ekhidna NV Sparkling Chardonnay

**ENTRÉE**

Select One (Shared Course)

Crab & prawn roll, black ear mushrooms, cucumber achar & chili dressing (DF)

Savoury gougère pastry with truffle crème (V)

Salt & pepper squid with lime aioli (GF)(DF)

**MAIN**

Select Two (Individual Course)

Slow roasted chicken with duo of greens & parsley garlic emulsion (GF)(DFO)

Tamari roasted pumpkin, sunflower & horseradish mousseline with Ekhidna tomato jam  
(V)(GF)(DFO)

Sirloin cooked medium with onion bhajis, Paris mash & Ekhidna Linchpin Shiraz sauce (GF)(DFO)

**SEASONAL SIDE TO SHARE**

Pepper greens with watermelon radish

**DESSERT**

Select One (Shared Course)

Deconstructed lemon curd cheese cake

Ekhidna Pallet Home Grown - lemon lime sorbet topped with Ekhidna Sweet Sparkling  
(GF)(DF)

Please note that a booking will only be regarded as confirmed upon receipt of a \$10 per head deposit. The deposit will be taken off the final bill at the conclusion of the event. Please be aware that if a booking is cancelled within less than 7 days of the event the deposit will be forfeited

Confirmation of final numbers and any dietary requirements or allergies must be provided along with your menu selections no less than 7 days before your booking

If you have any further questions please do not hesitate to contact Ekhidna Cellar Door on 0499 002 633 or via email [enquiries@ekhidnawines.com.au](mailto:enquiries@ekhidnawines.com.au)