

Christmas SET MENU A



ZABOU
BAR & GRILL

\$54.⁰⁰
2-COURSE

\$59.⁰⁰
3-COURSE

Entrée

PUMPKIN ARANCINI SNOWBALLS G/F – N/F

Traditional Christmas herbed, roasted pumpkin arancini balls with parmesan 'snow' on mixed leaf and beetroot relish.

SMOKED ATLANTIC SALMON G/F – D/F – N/F

On fresh rocket, avocado, Spanish onion and goat's cheese with a drizzle of XVOO.

GARLIC KING PRAWNS G/F – N/F

King prawns finished in a creamy garlic, butter and white wine sauce on saffron rice pilaf.

SPINACH & RICOTTA PASTRY VEG – N/F

Oven baked crisp filo pastry filled with wild silverbeet, spinach, ricotta and feta cheese.

PORK BELLY G/F – D/F – N/F

Cubed pork belly drizzled with five-spice glaze served on a salad of fresh fennel, basil and mint.

Main

TURKEY AND HAM G/F – D/F – N/F

Honey and citrus glazed smoked ham with tender slow roast turkey breast served on mashed potato, roast seasonal vegetables and cranberry barbeque relish.

LAMB SHANK G/F – N/F

12-hour slow cooked NSW Riverina lamb shank in Mediterranean herbs and spices, on creamy mash potato and baked vegetables, topped with red wine and thyme pan jus.

DEEP SEA BARRAMUNDI G/F – N/F

Wild caught Barramundi fillet with roast seasonal vegetables and lemon-thyme butter beurre blanc.

ANGUS SCOTCH FILLET G/F – D/F – N/F

250g NSW Riverina Angus steak served with roast rosemary and thyme chat potatoes and oven-burst garlic cherry tomatoes and garlic jus.

CHICKEN BOSCAIOLA G/F – N/F

Char-grilled tender breast finished in a creamy sauce of bacon, mushroom and garlic served with sautéed broccolini and roast chat potatoes.

Dessert

FIGGY CHRISTMAS PUDDING VEG

Moist, soft Christmas pudding served warm, with fig and date compote and double cream.

CHOCOLATE FONDANT VEG – N/F

A molten centre of rich and indulgent chocolate gently flows from this moist and moreish pudding.

TIRAMISU VEG – N/F

Layers of coffee-soaked vanilla sponge and mascarpone mousse topped with a mascarpone mousse dome.

PASSION PAVLOVA VEG – G/F – N/F

Light, fluffy, sweet meringue topped with fresh whipped cream, seasonal fruit and passionfruit pulp.

RASPBERRY PANNA COTTA VEG – G/F

Silky smooth classic dessert, delicately flavoured with vanilla, served with raspberry compote.

- Tea, coffee, fresh bread and all condiments are included. •
- Dietary requirements can be accommodated for, upon request prior to event. •
- For events with substantial numbers (60+ pax) we can add a Charcuterie board per table •
(if they do not order the charcuterie as entrée) @ \$95.00 per table.
- Prices and availability are subject to change. •

Christmas SET MENU B



ZABOU
BAR & GRILL

\$59.00
2-COURSE

\$64.00
3-COURSE

Entrée

CHARCUTERIE N/F

Jamon Serrano, triple-smoked leg ham, Salumi, double cream Brie, olives, roast red peppers and fresh pane di casa bread.

PUMPKIN ARANCINI SNOWBALLS G/F-N/F

Traditional Christmas herbed, roasted pumpkin arancini balls with parmesan 'snow' on mixed leaf and beetroot relish.

PRAWN SAGANAKI G/F-N/F

King prawns sautéed in a rich tomato, garlic, leek and white wine sauce with a hint of chilli, served on rice pilaf topped with crumbled Greek feta cheese.

OCTOPUS VINAIGRETTE G/F-D/F-N/F

Tender octopus marinated in a traditional Mediterranean Vinaigrette for 48-hours, char-grilled and served on seasonal mixed herb salad.

PUMPKIN FLOWERS VEG-N/F

Filled with goat's cheese, sun-dried tomatoes and herbs in a fresh pumpkin flower in a light tempura batter.

HERB RUBBED LAMB CUTLETS G/F-N/F-D/F

Mediterranean herbed and char-grilled to medium rare, served on scalloped potato with salsa verde.

Main

TURKEY AND HAM G/F-D/F-N/F

Honey and citrus glazed smoked ham with tender slow roast turkey breast served on mashed potato, roast seasonal vegetables and cranberry barbeque relish.

ATLANTIC SALMON G/F-N/F

Atlantic Salmon fillet cooked medium served on buttery garlic mash potato, sautéed broccolini, and caramelised beetroot puree.

BEEF CHEEKS G/F-N/F

Juicy, tender slow braised in red wine and thyme served on silky mash potato and topped with a sweet and sour shallot jus.

EYE FILLET TENDERLOIN G/F-N/F

250g local NSW Riverina Angus tender beef eye fillet steak served with truffled mashed potatoes, sautéed broccolini and garlic brown butter.

PEPPERCORN CHICKEN G/F-N/F

Tender poached chicken breast finished in a creamy peppercorn and white wine jus, served with roast Parmesan crusted potato pave and garlic sautéed string beans.

LAMB BACKSTRAP G/F-N/F

250g NSW Riverina Local lamb backstrap, slow marinated in garlic, fresh oregano, and white wine and cooked medium rare served on a grilled eggplant, capsicum and onion with fragrant, fresh tzatziki.

Dessert

FIGGY CHRISTMAS PUDDING VEG

Moist, soft Christmas pudding served warm, with fig and date compote and double cream.

CHOCOLATE PRALINE TART VEG

Chocolate tart shell filled with a flourless chocolate hazelnut base, finished with chocolate ganache and topped with a caramel glazed praline mousse disc.

TIRAMISU VEG

Layers of coffee-soaked vanilla sponge and mascarpone mousse, topped with a mascarpone mousse dome.

NEW YORK BERRY CHEESECAKE VEG

A creamy New York-style cheesecake set atop a biscuit base and topped with mixed berry Marsala compote.

WHITE CHOCOLATE CHARLOTTE VEG

A silken white chocolate cream around a rich Baileys and coffee creme brulee centre atop sponge.

SALTED CARAMEL APPLE TART VEG

Caramel frangipane filled vanilla shortbread, topped with a salty caramel and caramelised apple block.

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