

Seniors Menu

Minimum 20 people

COURSE OPTIONS

2 COURSE

(Entrée & main or main & dessert) 35PP

3 COURSE

(Entrée, main & dessert) 42PP

ENTRÉES

SA SPENCER GULF KING PRAWN COCKTAIL

CREAMY PUMPKIN SOUP (V)

house-made slaw, nouc cham dressing

MAINS

CHICKEN SCHNITZEL

chips, salad, your choice of sauce

FISH & CHIPS (GFA)

hoki fillet crumbed, grilled or battered, chips, salad, tartare sauce

ROAST TURKEY BREAST (GFA)

baby Yorkshire pudding, sautéed honey carrots & green beans, cranberry sauce, gravy

CHARGRILLED RUMP STEAK (GFA)

cooked medium, chips, salad, your choice of sauce

CRISPY SKIN PORK BELLY (GF)

lemon & herb smashed potatoes, steamed broccolini, house-made apple sauce

DESSERTS

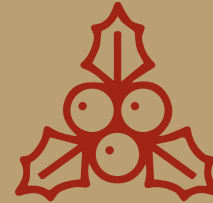
KYTONS CHRISTMAS PUDDING (V)

brandy custard, mixed berry compote

SUMMER FRUITS FRUIT SALAD (VEA)

spiced sugar syrup, whipped Chantilly cream

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Christmas Functions

GET THE WHOLE OFFICE
TOGETHER IN OUR EXCLUSIVE
KINGSWOOD LOFT

FESTIVE
SET MENUS

COCKTAIL
PLATTERS

DRINKS
PACKAGES

CONTACT OUR FUNCTIONS MANAGER
FOR A TAILORED QUOTE

FUNCTIONS@TAHOTEL.COM.AU

Christmas Functions

Minimum 25 people

Our Christmas functions menu is crafted to be as flexible as you need, allowing you to customise a 2 or 3-course menu to suit your event. Whether you have specific tastes in mind or need guidance, our Functions Manager is here to help you create the perfect package. Reach out to discuss your options and make your Christmas celebration truly special!

COURSE OPTIONS

ENTRÉE & MAIN/MAIN & DESSERT 60PP

ALTERNATE DROP

(Entrée & Main/Main & Dessert) **55PP**

ENTRÉE, MAIN & DESSERT 70PP

ALTERNATE DROP

(Entrée, Main & Dessert) **65PP**

ADD 2 COCKTAIL PLATTERS. \$10 P/H

ENTRÉES

TEMPURA ZUCCHINI FLOWERS (VE)
smokey romesco sauce

5 SPICE FRIED CHICKEN (GFA)
housemade slaw, nouc cham dressing

SA KINGFISH CEVICHE (GFA)
blood orange, micro herbs

MAINS

ROAST TURKEY BREAST (GFA)
parmesan & turmeric dauphinoise potatoes, peas, cranberry sauce, turkey & thyme gravy

250G CHARGRILLED SCOTCH FILLET (GFA)
cooked medium, served with saffron dauphinoise potatoes, broccolini, truffle butter, crispy fried onions

ATLANTIC SALMON (GFA)
teriyaki glaze, udon noodles, bok choy, pickled radish, sesame seeds

ZATAAR SPICED CAULIFLOWER (VE) (GF)
Thai peanut quinoa salad, green tahini yoghurt

DESSERTS

KYTONS CHRISTMAS PUDDING (V)
chai spiced custard & mixed berry compote

LEMON CITRUS TART (GF) (V)
strawberry coulis, Chantilly cream

CHERRY RIPE MOUSSE (GF) (V)
glace cherries, toasted coconut

Please alert wait staff to any allergies and or intolerances.

(GF) gluten free (GFA) gluten free available (VE) vegan (V) vegetarian

(VA) vegetarian available