

# 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

house-made slaw, nouc cham dressing

### CREAMY PUMPKIN SOUP (V)

## 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](mailto: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