

Seniors Menu

MINIMUM 20 PEOPLE

Entrée



soup gfa
as per daily special
garlic bread

Main

schnitzel
half serve chicken or beef, chips, salad,
your choice of sauce

fish & chips gfa
New Zealand Hoki grilled, crumbed or
battered served with chips, salad and
tartare sauce (imported)

roast turkey breast gfa
crispy roast potatoes, roast pumpkin,
broccolini, rich gravy, cranberry sauce

250g chargrilled porterhouse gfa
cooked medium, potato rosti, broccolini,
roast pumpkin, red wine jus

pork cutlet gf
chargrilled pork cutlet, leek purée,
braised cabbage & apple, red wine jus,
fried leek

Dessert

kytons christmas pudding v
warm butterscotch sauce, strawberry

pavlova gf
raspberry coulis, whipped cream,
fresh berries

v vegetarian va vegetarian available
ve vegan vea vegan available
gf gluten free gfa gluten free available

ta.

BE MERRY WITH US

Festive Celebrations

FESTIVE
SET MENU

MULTIPLE
SPACES
AVAILABLE

DRINK
PACKAGES



EMAIL FUNCTIONS@TAHOTEL.COM.AU FOR
A TAILORED QUOTE

Christmas Celebrations Menu

MINIMUM 20 PEOPLE

Our Christmas celebrations menu is designed with flexibility in mind, letting you tailor a 2 or 3 course menu to suit your event. Whether you already know what you'd like or need a little inspiration, our Functions Manager can help you craft the perfect package. Get in touch to start planning a festive celebration to remember.



CHRISTMAS CELEBRATIONS MENU

2 Course \$60pp
Entrée & Main or Main & Dessert

3 Course \$70pp
Entrée, Main & Dessert

SENIORS CHRISTMAS MENU

2 Course \$45pp
Entrée & Main or Main & Dessert

3 Course \$50pp
Entrée, Main & Dessert

Room hire may apply. Deposit of the room hire or \$10 per person must be paid within 2 weeks of booking to secure the date. Numbers and dietary requirements must be finalised one week prior to the event, split bills are not allowed.

Entrée

tomato & basil arancini ^v
warm sugo, truffle aioli, parmesan, chives

crispy chicken tenders
crispy noodle salad, chipotle mayo, coriander

Spencer Gulf king prawns ^{gf}
cucumber & mango salsa, basil oil,
pickled onion, fried shallot, chives

Main

roast turkey breast ^{gfa}
crispy roast potatoes, roast pumpkin, broccolini,
rich gravy, cranberry sauce

200g chargrilled eye fillet ^{gfa}
cooked medium, celeriac purée, baby carrot,
potato rosti, red wine jus

atlantic salmon ^{gfa}
crispy potato rosti, rocket and pickled
onion salad, lemon herb vinaigrette, sumac
(Australian)

pork cutlet ^{gf}
chargrilled pork cutlet, leek purée,
braised cabbage & apple, red wine jus,
fried leek

Dessert

kytons christmas pudding ^v
warm butterscotch sauce, strawberry

pavlova ^{gf}
raspberry coulis, whipped cream,
fresh berries

^v vegetarian ^{va} vegetarian available
^{ve} vegan ^{vea} vegan available
^{gf} gluten free ^{gfa} gluten free available

