

FRANKLIN 2018

christmas set menu.

2 COURSE \$55 | 3 COURSE \$65



HOT CIABATTA FOR THE TABLE WITH RIVER ESTATE OLIVE OIL

ENTREES

KING PRAWN COCKTAIL, BLOODY MARY DRESSING, WHIPPED AVOCADO & CRISP BABY COS.

VIETNAMESE BEEF, CUCUMBER, MINT & PEANUT, NAM JIM DRESSING.

SEARED SESAME TUNA, WASABI MAYO, BONITO FLAKE & PICKLED RADISH.

CUMIN FLAT BREAD, GRILLED STONE FRUIT, ARUGULA PESTO, POMEGRANATE & RICOTTA. (V)

MAINS

SIRLOIN, SALSA VERDE, SAUTÉED GARLIC POTATOES, ROCKET & PECORINO.

SKIN ON SALMON, GREENFERN ORGANIC ASPARAGUS, WATER CRESS W CORIANDER & LIME DRESSING.

TWICE BAKED FREE RANGE PORK BELLY, CELERIAC PUREE, ZUCCHINI & APPLE.

HEIRLOOM TOMATO AND ZUCCHINI ORECCHIETTE, PESTO & CLEVEDON BUFFALO MOZZARELLA (V)

DESSERT

COCONUT PANNA COTTA, PALM SUGAR PANDAN SYRUP, COCONUT CRISPS

MANGO & PASSIONFRUIT CHEESECAKE, SABLE CRUMB

KIWIANA PAV, CHANTILLY CREAM AND KIWIFRUIT

THIS MENU IS FOR A MINIMUM GROUP SIZE OF 15 GUESTS