

FESTIVE SET MENU

\$65pp
antipasto platter (below)
one meal (below)
one beverage (reverse)

SHARED

Antipasto Platter

Smoked salmon, pastrami, gherkins, olives, roast peppers, seasonal dips, artichoke hearts, crackers

MEALS

King Salmon Baked with Caper Butter

on a bed of baby spinach tossed with roast beetroot, pickled onions & goats cheese

Rare Beef & Rocket Salad

with roasted potatoes and chimichurri dressing, red peppers

Halloumi & Roast Vegetable Salad

with cos and quinoa salad in a citrus vinaigrette (Tofu for vegan)

Prawn Fettuccine with a Chilli Herb Butter

Garlicky Lemon Chicken Thighs

with smashed roast potatoes, beetroot & avocado pesto salad



BEVERAGES

Beer/Cider

Somersby Cider
Hallertau Beers
Peroni/Peroni Zero

Cocktails

Mimosa
Espresso Martini
Chelsea's Favourite
Aperol Spritz

Rosé

Squealing Pig Rosé

White Wine

Catalina Sounds Pinot Gris
Squealing Pig Chardonnay
Dog Point Sauvignon Blanc

Red Wine

Lake Hayes Pinot Noir
Paritua "Scarlet" Merlot/
Cab Sav/Cab Franc

Bubbles

Prosecco

Cold Drinks

San Pellegrino Sparkling
(250ml)
Homegrown Apple
Homegrown Orange Juice
Kombucha

Coke/Coke Zero

Old Fashioned Lemonade
Ginger Beer

Mocktails

Valentina Mocktail
Chelsea Cooler Mocktail
Lemon, Lime & Bitters



15% surcharge applies on public holidays.
We appreciate one bill per table or split evenly.

WIFI Password: chelseabay

