



# CHRISTMAS FUNCTIONS



PH 08 8621 2000 OR EMAIL  
[FUNCTIONS@PORTLINCOLNHOTEL.COM.AU](mailto:FUNCTIONS@PORTLINCOLNHOTEL.COM.AU)  
FOR MORE DETAILS

## CHRISTMAS PACKAGES

### SIT DOWN

#### 2 COURSE | \$55PP

##### ALTERNATE SERVING

Choose 1 entrée & 2 mains or

2 mains & 1 dessert

#### 3 COURSE | \$75PP

##### ALTERNATE SERVING

Choose 2 entrée, 2 mains & 2 desserts

### PACKAGES INCLUDE

- table cloths
- bon-bons
- table decorations
- personalised menus

### COCKTAIL

#### CHOOSE 6 | \$30PP

savoury or sweet canapes

#### CHOOSE 6 | \$40PP

savoury or sweet + 1 substantial

#### CHOOSE 8 | \$50PP

savoury or sweet + 2 substantial

Functions: To book our function spaces, room hire applies, minimum spend applies, subject to availability. Minimum 15 people for bookings, deposit required. Food choices required 7 days prior to event. Terms and conditions apply.

## COCKTAIL MENU

### SAVOURY

BLUEFIN TUNA TARTARE (GF)(DF)  
tempura nori, pickled ginger

WHIPPED PUMPKIN & FETA  
CROSTINI (V)(GFA)

MINI CHICKEN & BRIE TARTLETS  
WITH QUINCE

BETROOT CURED SALMON (GF)(DF)  
cucumber black sesame

KINGFISH CEVICHE (DF)(GFA)  
toasted pita bread, avocado, finger lime

ROAST BEEF BLINIS (GF)  
dill pickle crème fraiche chives

BETROOT & HOMOUS  
CUCUMBER BITES (GF)(DF)

BEEF SLIDERS  
bbq relish, cheddar cheese

CHAR SUI PORK BELLY BITES (GF)(DF)  
marinated pineapple

MEDITERRANEAN  
CHICKEN SKEWERS (GF)(DFA)  
preserved lemon yoghurt

SEMI DRIED TOMATO &  
FETA ARANCINI (V)(GF)  
pesto mayonnaise

VIETNAMESE PRAWN CAKES (GF)(DF)  
coconut nuoc cham

CORN, PUMPKIN & BUTTERMILK  
FRITTERS (V)(GF)

SPINACH, CHICKPEA AND CARAMALISED  
ONION ROLLS (DF)(GFA)  
vegan mayo

VEGETABLE EMPANADA (V)  
tomato relish

HOISIN & SESAME CRUSTED  
TOFU BITES (GF)(DF)(VE)  
cucumber ribbons

### SUBSTANTIAL

BEEF SHORT RIB (GF)  
smashed potato

CHICKEN CHOP CACCIATORE (GF)  
mash potato

ALOO GOBI MASALA (V)(VEA)(GF)(DFA)  
turmeric rice, mint yoghurt

MARINATED TOFU & VEGETABLE  
STIR-FRY (V)(VEA)(GF)(DF)

### SWEET

SPICED ORANGE & ALMOND CAKE (GF)  
(DF)  
praline

MINI BAKED LEMON CHEESECAKES  
candied zest

MINI WAFFLES  
cinnamon cream candied pecans

CHOCOLATE MARQUISE (GFA)  
crème anglaise, fresh strawberries

# CHRISTMAS FUNCTIONS ON THE DECK

ROOM HIRE \$330  
COCKTAIL MENU  
CHRISTMAS DECOR &  
BON-BONS INCLUDED

Gluten Free (GF) Gluten Free Available (GFA)  
Vegetarian (V) Vegan Available (VEA) Dairy Free (DF)



# CHRISTMAS EVENT SET MENU

## ENTRÉE

**GRILLED SPENCER GULF KING PRAWNS (GF)(DF)**  
mango salsa

**CHICKEN & MUSHROOM FILO**  
sautéed spinach and pinenuts

**CAPRESE TART**  
heirloom tomato, fresh mozzarella, basil

**CRISPY PORK BELLY**  
roasted parsnip & carrot, apple sauce

## MAINS

**TURKEY KIEV**  
garlic butter filled turkey, hasselback potato, cranberry & pistachio stuffing, red wine jus

**HONEY BAKED HAM (GF)**  
parmesan potato au gratin, sautéed greens, horseradish bechamel

**ALMOND CRUMBED WHITING (DF)**  
sweet potato & pomegranate salad, grilled lemon

**BEEF RIB ROAST**  
hasselback potato, broccolini, red wine jus

## DESSERT

**CHRISTMAS PUDDING**  
spiced eggnog custard, vanilla ice cream

**CHERRY PANNACOTTA**  
berry coulis, biscotti, toasted almonds

**APPLE & CINNAMON TURNOVERS**  
vanilla ice cream

