

GOLD PACKAGE - \$50 PP

E N T R E E

Smoked Salmon and Radish Crème Cocktail - with avocado salsa and toasted crostini

Wagyu Beef San Choy Bau in Whitlof - with roast peanuts and bean sprouts

Panko Crumbed Haloumi - with salsa and cranberry dipping sauce

M A I N

Roast Turkey - with a baked potato, green beans, zucchini, roast pumpkin and served with gravy and a cranberry sauce

Bindaree Porterhouse - served with a baked potato, steamed beans, grilled tomato and your choice of gravies - gravy, mushroom, pepper, diane

Oven Baked Barramundi - served on a charred corn salad with a fetta and coriander crème

Chicken Saltimbocca - with melted bocconcini white bean puree and crunchy pea salad

D E S S E R T

Crème Brulee

Coconut and Lime Pannacotta

Butterscotch Banana Trifle

With mascarpone, fresh strawberries and thyme



SILVER PACKAGE

\$39.90 PP

M A I N

Roast Turkey

With a baked potato, green beans, zucchini, roast pumpkin and served with gravy and a cranberry sauce

300g Bindaree Porterhouse

Served with baked potato, steamed beans, grilled tomato and choice of gravies
gravy, mushroom, pepper, diane

Crispy Bang Bang Chicken Salad

With ranch dressing and crunchy croutons

D E S S E R T

Oakbank Pavlova

Served with vanilla bean whipped cream and seasonal fruits

Crème Brulee

Butterscotch Banana Trifle

With mascarpone, fresh strawberries and thyme



oakbank hotel



BRONZE PACKAGE

\$30 PP

M A I N

Roast Turkey

With a baked potato, green beans, zucchini, roast pumpkin and served with gravy and a cranberry sauce

Coopers Ale Barra

Beer battered barra served with a side salad, steakhouse chips and a lemon dill mayo

Crispy Bang Bang Chicken Salad

With ranch dressing and crunchy croutons

D E S S E R T

Butterscotch Banana Trifle

With mascarpone, fresh strawberries and thyme

Coconut and Lime Pannacotta