

# Details

- INCLUSIONS -  
4 course set menu  
+ glass of champagne  
on arrival

Due to Covid19 regulations,  
maximum group size is  
10 guests.

Two seating options:  
Sitting 1 - 11.45am-2pm  
Sitting 2 - 2.30pm-4.30pm

Price:  
Adults: \$220  
Children (3-15yrs): \$100

# Menu

## STARTERS

- to share -

### OYSTER SELECTION

natural oysters  
oysters with watermelon rojo

### JAMON IBERICO

with catalan tomato bread

## ENTREE

- to share -

### LOFT SEAFOOD PLATTER

king prawns - mussels - clams - cuttlefish -  
raw hiramasa kingfish - chilli - parsley - lemon

## MAINS

- your choice of -

### SLOW COOKED PORK BELLY

with roast apple puree

### ROAST SALMON

with beetroot puree

### BRINED TURKEY

with housemade cranberry chutney

### ROAST BABY BEETROOT

pumpkin - quinoa - preserved lemon - chimichurri

## SIDES

- for the table -

baby potato  
crème fraiche - green beans - peas - dill mint  
black fig and local mozzarella  
honey, mint, basil  
cucumber ricotta salad  
bronze fennel, lime dressing  
loft fries  
salt & vinegar salt - kewpie mayo

## DESSERT

### CHRISTMAS TRIFLE

sponge - roast plum - anglaise - hazelnut praline

## KIDS MENU

Includes juice & soft drinks

- starter -  
ham & cheese croquette

- main (choose from) -  
Roast Turkey & shoestring fries  
Battered market fish & shoestring fries  
Japanese fried chicken with kewpie & shoestring fries

- dessert -  
Local 'benilato' gelato - chocolate & vanilla with oreo crumble



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