

FUNCTIONS AT THE CO-OP

PLATTERS

Charcuterie Board

Assorted cured meats, cheese kransky, prosciutto, special selection of cheese, pickles, crackers, quince paste 65

Gourmet Platter

Lamb croquettes, salt & pepper squid, pork belly bites, halloumi fries, pomegranate yoghurt, franks mayo 65

Aqua Kingdom

Golden fried shrimp, fish goujons, salt & pepper squid, octopus balls, smoked salmon, tartare sauce, sweet chilli mayo 55

Co-Op Platter

Brisket sliders, tomato arancini, fish fingers, savouries, aioli and BBQ sauce 60

Veggie Treat

Cauliflower bites, tasty tenders, vegetable crudité, tzatziki, pita bread, croutons and dips 45

XMAS SET MENU

CO-OP

KITCHEN & BAR

EST. 2013

ENTREE

Prawn Cocktail

Served with Marie Rose sauce and iceberg lettuce

KFC gf* / df*

Crispy coated Korean fried chicken with gochujang sauce

Brisket & Cheddar

Cheeseburger Dumplings

With secret sauce

Butternut Squash Soup v / ve*

With lemon and garlic toast

MAIN

Turkey Tenderloin

Hazelnut and panko crumbed turkey tenderloin with chargrilled ham tenderloin, mustard cranberry jus, asparagus, potato gratin

Triple Cooked Pork Belly gf / df

Carrot, and butter bean puree, anna potatoes, gravy, crispy apple, and pickled daikon

Ratatouille gf / ve

Classic tomato braised veggies, served on roasted aubergine with shredded vegan cheese and a veggie ribbon salad pickled daikon

Beef Fillet gf

Bacon and caramelised onion mash, baby carrot, port wine jus

2 COURSES 40

3 COURSES 50

Entrée / Main

Entrée / Main / Dessert

DESSERT

Drunken Xmas Pudding

With brandy custard

Classic Tiramisu v

Mascarpone, lady fingers, soaked in coffee and Kahlúa, dusted with dark cocoa

Fruity Ice Cream Sundae gf / df*

Add on bubbles
on arrival +7 pp

gf gluten free | df dairy free | v vegetarian | ve vegan | * on request