DECEMBER SET MENUS

Hurleys
MAID OF AUCKLAND

Offer available from 1st thru 24th December 2026

2 COURSE $43 3 COURSE $49

Entrée

Prawn cocktail GF DF A
Poached prawns rested on a bed of chiffonade iceberg, topped with house-made cocktail sauce.

Leg ham & corn frittata GF
with rocket & onion salad, dressed with honey vinaigrette.

Mains

Turkey trio GFA
Seasonal vegetables, steamed greens, braised leek stuffing, gravy & cranberry sauce.

Baked barramundi GF DFA A
served on kipfler potatoes, topped with tomato & cucumber salsa, finished with lemon hollandaise and asparagus.

Filo parcels V
Ricotta, mushroom and spinach stuffed pastry served with side salad & roast tomato sauce.

Desserts

Christmas pudding
with brandy custard.

Chocolate, Kahlua and raspberry panna cotta GF
Served with whipped cream & raspberry coulis.

House-made Meringues GF DFA
With lemon curd, whipped cream & fresh strawberries.

GF gluten free DF dairy free V vegetarian

Seafood origin: A = Australian I = international M = mixed origin

Bookings Essential – Spaces Limited

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