A very Cooshti Christmas

Starters

Individual or to share

Butternut Soup
Chili oil, served with asparagus tempura

Prawn Tempura
with Thai chilli Tentsuyu dipping sauce

Pan-Fried Dumplings, Pork or Veggie
in a creamy thai coconut & lemon grass curry sauce

Tiradito de Salmon
Coriander tiger's milk, Thai red chilli, pickled cucumber

Mains

Choose from

Traditional Christmas Turkey Plate
Sage, onion & chestnut stuffing, roast parsnips, baby carrots and potatoes, pigs in blankets, brussels sprouts, gravy, cranberry sauce

Pork Belly Tonkatsu
Sweet potato saffron puree, broccolini, braised red cabbage

Miso Glazed Cod
Wilted Asian greens, creamy celeriac puree

Ginger Braised Short Rib
Carrot puree and chili lime sauce

Vegan Meatloaf
Sage, onion & chestnut stuffing, roast parsnips, baby carrots and potatoes, brussels sprouts, gravy, cranberry sauce

Desserts

Individual or to share

Black Forest Sunday
Cooshti Pavlova
Sake Roasted Plum

10% staff gratuity applied on bill

A very Cooshti Christmas

Group bookings

1 - 24 Dec • 12 guests and more
Mon - Wed: $800 2hrs / $900 3hrs - Free flow
Thurs - Sun $900 2hrs / $1000 3hrs - Free flow
Book now: events@oolaagroup.com

Regular bookings

1 - 24 Dec • Up to 11 guests
Mon - Wed: $800 2hrs / $900 3hrs - Free flow
Thursday - Sun $900 2hrs / $1000 3hrs - Free flow
OR
$550 Set Menu with one House or Soft Drink
Contact the venue or ask the manager to make your booking

Christmas Day

25 Dec • Advance bookings recommended
$900 2hrs / $1000 3hrs - Free Flow
$700 2hrs / $750 3hrs - Soft Drink
Book now: events@oolaagroup.com

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