



CELEBRATE YOUR CHRISTMAS FUNCTION AT THE APPLE SHED

SET MENU

2-Course Main & Dessert
\$48 per person

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ALTERNATE DROP MAIN

Roasted beef sirloin, horseradish, Yorkshire Pudding

Roasted turkey, cranberry sauce, brown sugar-glazed carrots (GF)

VGO: Warm roasted pumpkin, quinoa, pomegranate & wild rocket salad with
green tahini sauce (GF)

SHARED SIDES

Crispy dutch cream potatoes, rosemary salt (GF, V)

Apple, candied walnuts, cranberry and wild rocket salad (GF, V, DF)

House-made beef & port gravy (GF)

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ALTERNATE DROP DESSERT

Christmas pudding, brandy custard, Valhalla vanilla bean ice cream

Meringue tranche, whipped cream, fresh berries, passionfruit coulis (GF)

VGO: Apple Crumble, vegan vanilla bean ice cream (GF, V)

GF- Gluten Free, VGO- Vegan Option, V- Vegetarian, DF- Dairy Free

For bookings, please contact us via appleshed@williesmiths.com.au



CELEBRATE YOUR CHRISTMAS FUNCTION AT THE APPLE SHED

SET MENU

2-Course Shared Entrée & Main

\$55 per person

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SHARED ENTRÉE

Charcuterie - Cured meats, chicken liver pate, Tasmanian olives, house pickles,
organic apple paste with toasted sourdough (GFO)

Baked Bream Creek Brie with Tasmanian walnuts & honey, pomegranate with
house-made lavosh (V, GFO)

VGO: Spicy maple-glazed Dutch carrots, lemon and garlic coconut yoghurt,
crispy chickpeas and coriander

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ALTERNATE DROP MAIN

Roasted beef sirloin, horseradish, Yorkshire Pudding

Roasted turkey, cranberry sauce, brown sugar-glazed carrots (GF)

VGO: Warm roasted pumpkin, quinoa, pomegranate & wild rocket salad with
green tahini sauce (GF)

SHARED SIDES

Crispy dutch cream potatoes, rosemary salt (GF, V)

Apple, candied walnuts, cranberry and wild rocket salad (GF, DF, V)

House made beef & port gravy (GF)

GFO- Gluten Free Option, GF- Gluten free, VGO- Vegan Option, V- Vegetarian, DF- Dairy Free

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CELEBRATE YOUR **CHRISTMAS FUNCTION** AT THE APPLE SHED

SET MENU

3-Course Shared Entrée, Main & Dessert

\$65 per person

SHARED ENTRÉE

Charcuterie - Cured meats, chicken liver pate, Tasmanian olives, house pickles, organic apple paste with toasted sourdough (GFO)

Baked Bream Creek Brie with Tasmanian walnuts & honey, pomegranate with house-made lavosh (V, GFO)

VGO: Spicy maple-glazed Dutch carrots, lemon and garlic coconut yoghurt, crispy chickpeas, coriander

ALTERNATE DROP MAIN

Roasted beef sirloin, horseradish, Yorkshire pudding

Roasted turkey, cranberry sauce, brown sugar glazed carrots (GF)

VGO: Warm roasted pumpkin, quinoa, pomegranate & wild rocket salad with green tahini sauce (GF)

SHARED SIDES

Crispy dutch cream potatoes, rosemary salt (GF, VG)

Apple, candied walnuts, cranberry and wild rocket salad (GF, DF, VG)

House made beef & port gravy (GF)

ALTERNATE DROP DESSERT

Christmas pudding, brandy custard, Valhalla vanilla bean ice cream

Meringue tranche, whipped cream, fresh berries, passionfruit coulis (GF)

VGO: Apple Crumble, vegan vanilla bean ice cream (V, GF)

GFO- Gluten Free Option, GF- Gluten free, VGO- Vegan Option, V- Vegetarian, DF- Dairy Free

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