

# IGLOO FEAST

Auburn  
Hotel EST. 1888

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*Includes one winter cocktail per person on arrival*

## ***Entrée***

Antipasto grazing board

Pumpkin Arancini - Smoked pumpkin puree | Pickled pumpkin (VG)

Sydney Rock Oysters - Citrus Mignonette

## ***Main***

100g Rangers Valley Bavette MS5 - Red wine jus

Pan Roasted Murray Cod - Slow roasted celeriac puree and garnishes

## ***Sides***

Charred Wombok - Toasted Almonds | Cashew Puree

Roasted Heirloom Carrots - Carrot Puree

Skin on Fries - Aioli

## ***Dessert***

Sticky Toffee Pudding - Butterscotch | Vanilla Ice Cream

## ***For the kids***

Choose any of the kids main meals, a soft drink and ice cream for dessert

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## VEGAN MENU

### *Entrée*

Pumpkin Arancini - Smoked pumpkin puree | Pickled pumpkin (VG)

Cauliflower Croquettes - Salsa verde (VG)

Wild Mushroom Ciabatta - Confit garlic | Fresh truffle (VG) (CBGF)

### *Main*

Slow Roasted Cauliflower Gnocchi - Sage | Pine nuts (VG)

*OR*

Harissa Roast Pumpkin Salad - Chickpeas | Sprouts

Romesco Spiced couscous | Pomegranate (VG) (GF)

### *Sides*

Charred Wombok - Toasted Almonds | Cashew Puree

Roasted Heirloom Carrots - Carrot Puree

Skin on Fries - Aioli

### *Dessert*

Chocolate Delice (VG option)

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