



FLAXTON FEAST

Our Feasts are designed to go in the middle of your table for everyone to share. Bring your family and friends to share in the enjoyment of the food from the field or the sea, with loads of conversation & laughter. We hope this helps us all stay connected and celebrate life together.

MENU

We suggest starting your special time with the Flaxton Canapes in the gardens, followed by your pre-arranged choice of feast.

SEAFOOD FEAST

LOCAL SEAFOOD FEAST

Chargrilled Moreton Bay Bugs, Variety of Prawns (Cold and Hot), Seasonal Crab, Oysters (Natural and Kilpatrick), Mussels, Scallops, Home Smoked Salmon, Tempura Local Fish and Calamari served with Chips, Salad, Sauces & Garnishes.

80.00pp

FLAXTON ROASTS

All Roasts served with Jug of Gravy, Roast Potatoes, Seasonal Vegetables and Condiments

ROAST ORGANIC CHICKEN df, gf

32.00pp

NEW ENGLAND LAMB gf, df

35.00pp

ROAST PORK WITH CRACKLING & APPLE SAUCE gf, df

39.00pp

ROAST BEEF SERVED WITH YORKSHIRE PUDDING

38.00pp

"CHRISTMAS TURKEY" WITH ALL THE TRIMMINGS gf, df

July & December only

35.00pp (min 10 persons)

PUMPKIN POT vegan

Locally Grown Whole Roast Pumpkin filled with Home Smoked Vegetable Rogan Josh served with Lavoush Crisps and Dipping Condiments

29.00pp

FOR THE SWEET TOOTH

FLAXTON SPECIALTY RASPBERRY SOUFFLE gf

Served with Local Vanilla Bean Ice Cream and Raspberry Coulis

15.00pp

FLAXTON AFFOGATO

"Adult Milkshake" Frangelico, Vanilla Bean Ice Cream and Coffee Shot served with a Biscotti

15.00pp

TERMS & CONDITIONS

Minimum 4 guests

Prebooking, pre-order & pre-payment required 5 days prior to your event

The whole group at the table must have the same roast as it is impossible to do individual roasts.

Beverages can be purchased on the day or a Beverage Tab added for the group.