

Welcome to Christmas 2018

Crusty Bread Roll on arrival

ENTRÉE

Roast Pumpkin & Sweet Potato Soup vegetarian
w/ maple pecan crumble

Herb Crumbed Calamari
w/ petite salad, tartare & lemon

Seafood Cocktail Plate gluten free

Chilled selection of prawns, smoked salmon, marinated squid & Tasmanian oyster w/ avocado mousse & cocktail sauce

Sesame Beef w/ Cashews & Crispy Noodles
Tossed w/ julienne vegetables & our own Singapore sauce

MAIN

Glazed Roast Turkey w/ Cranberry, Ham & Sage Stuffing
Accompanied by traditional baked vegetables & gravy

Potato Gnocchi w/ Mushroom & Pesto vegetarian
Pan tossed w/ cubed pumpkin & spinach, finished in a creamy basil & pine nut sauce

200g Eye Fillet w/ Whole Grilled Banana Prawn gluten free
Grilled medium & served on creamy potato mash w/ a side of broccolini, snow peas & beef jus to finish

Pork Cutlet w/ Mulled Plum Sauce
Thick cut grilled pork cutlet w/ potato gratin, wilted greens, snow peas & a housemade apple chutney

Barramundi w/ Miso Caramel
Seared fillet w/ kipfler potato, asparagus spears, cherry tomato & lemon

DESSERT

Chocolate Mousse w/ Festive Berries gluten free
Housemade served w/ cream

Christmas Plum Pudding
w/ English brandy pouring custard

Sticky Date Pudding & Butterscotch Sauce
w/ an orange date jam, cream & ice cream

Strawberry Shortbread Tart w/ Meringue Crisps
w/ a filling of strawberry curd served w/ double cream & ice cream

\$82 per adult **\$28 per child**
(under 12 years)

deposits required when booking

