



**\$50
Kids**

**\$140
Adults**

2021 Christmas Menu

V E G E T A R I A N M E N U

E N T R E E

Mango & Avocado Salad – Queensland mangos with roquette, baby spinach, avocado and apple salsa, tossed with a honey balsamic glaze


M A I N S

Y O U R C H O I C E O F :

Roasted Cauliflower & Cheddar Ravioli – tossed with chunky basil pesto and cherry tomatoes in virgin olive oil

OR

Char-grilled Couscous – Seasonal char-grilled and roasted vegetables with a citrus and herb pearl couscous, with tzatziki and balsamic



D E S S E R T S

Y O U R C H O I C E O F :

Pecan Tart with toffee sauce and double cream

OR

Christmas Pudding with brandy custard, double cream and berries

OR

Flourless Chocolate Cake with dark chocolate ganache, cream and berries

OR

Fruit Flan with cream and berry coulis

***Tea, coffee & petit fours to finish**

BOOKINGS ESSENTIAL CALL: 5979 1201

Final selections and payment required by 18th Dec, dietary requirements must be specified before Christmas day T&C's Apply - Note to secure your booking a \$50 deposit is required



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2021 Christmas Menu

K I D S M E N U

E N T R E E S

YOUR CHOICE OF :

Chicken Nuggets

Served with crispy coated fries, salad and dipping sauces

OR

Tomato & Bacon Soup

Creamy tomato soup served with a warm dinner roll

M A I N S

YOUR CHOICE OF :

Roast Turkey

Turkey breast served with seasonal vegetables and cranberry gravy

OR

Spaghetti & Meatballs

Meatballs in a Napoli sauce, tossed with spaghetti, finished with shaved parmesan

OR

Salt & Pepper Calamari

Tender flash fried calamari strips, with fries, salad and dipping sauce

D E S S E R T S

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Christmas Pudding with brandy custard, double cream and berries

OR

Flourless Chocolate Cake with dark chocolate ganache, cream and berries

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E N T R E E S

YOUR CHOICE OF :

Seafood Sampler – Tasmanian Pacific oysters, Australian King Prawns, garlic marinated Dromana mussels, Salmon gravlax, with lemon cheek, Brandy remoulade, and avocado apple cider salsa

OR

Lamb Shoulder – Pulled and pressed slow cooked Lamb shoulder on parsnip puree with sticky red wine shallots and pickled carrot

M A I N S

YOUR CHOICE OF :

Roast Turkey – Roasted Turkey breast served with baked baby chats, honey glazed carrots, roast pumpkin, broccolini & sugar snaps finished with cranberry jus

OR

Chicken Wellington – Tender cornfed free range Chicken breast topped with pate encased in crisp filo pastry served on a zucchini, potato and corn rosti, with greens and wild mushroom jus

OR

Atlantic Salmon Fillet – Crispy skinned Atlantic Salmon fillet atop a creamy baby spinach and semi-dried tomato risotto with roquette and balsamic

D E S S E R T S

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