

CHRISTMAS SET MENU



Four Course Set Menu

\$45 pp

First Course

Balsamic Bread - served with olive oil, red wine balsamic and marinated olives.

Second Course

Chicken Salad - with grilled chicken, avocado, green leaf salad and tomato salsa.

Marinated King Prawns - with lemon, garlic and a hint of chilli rested on a tomato salsa and aioli.

Third Course

choice of

Premium Scotch Fillet - served on a creamy mash with a red wine glaze and roasted cherry tomatoes.

Turkey Breast - rolled and stuffed turkey breast served with creamy mashed potato gravy and cranberry sauce.

Atlantic Salmon Fillets - rested upon a baby spinach salad served with cucumber noodles and a basil aioli.

Fourth Course

Christmas Pudding - served with a traditional custard.

Cheese boards are available to have with drinks after your meal from as little as \$2 per person.

CHRISTMAS LUNCH AND DINNER FUNCTIONS



STARTERS/APPETISERS

Wedges - with sour cream and sweet chilli dipping sauce.

Balsamic bread - served with olive oil and red wine balsamic.

Mezze plate - a selection of dips served with warm pita triangles.

ENTREE

Soup of the day - check with chef or place your request.

Caesar salad - rich parmesan dressing, crispy bacon and garlic croutons.

Natural or Kilpatrick oysters - fresh market oysters served natural or Kilpatrick style.

Marinated king prawns - with lemon, garlic and a hint of chilli rested on a tomato salsa and aioli.

MAIN

Premium scotch fillet - served on creamy mash with a red wine glaze and roasted cherry tomatoes.

Atlantic salmon fillet - rested upon a baby spinach salad served with cucumber noodles and a basil aioli.

Oven roasted lamb rack - plated with a pesto mash with a rosemary infused glaze.

Turkey breast - rolled and stuffed turkey breast served with creamy mashed potato, gravy and cranberry sauce.

Roast vegetable tart - a herb quiche wrapped in a short crust pastry topped with roasted vegetables served with a roast capsicum and tomato coulis.

King Prawns - with lemon, garlic and a hint of chilli rested on jasmine rice with a tomato salsa and aioli.

Spring herb roasted chicken breast - sliced between parmesan croutons, garden salad and a spicy tomato dressing.

DESSERT

Chocolate Fudge Cake - served with strawberries, coulis and cream.

Christmas Pudding - traditional Christmas pudding served with custard and cream.

Raspberry and vanilla panna cotta - a creamy custard styled desert set with raspberries and vanilla.

Seasonal Fresh Fruit - with lemon sorbet, brandy snap and passion fruit coulis.