



CHRISTMAS SET MENU

AVAILABLE MONDAY - FRIDAY IN NOVEMBER & DECEMBER

ENTRÉE

Chilli & Lime Tiger Prawns

With fresh coriander (GFO)

Deep Fried Camembert

Toasted hazelnuts and cranberry sauce (GFO)

Fennel Pork Sausage Ricotta & Potato Quiche

Crispy leek, creamy parmesan fondue

BBQ Pulled Wild Mushroom Bao Bun

With snow peas (VE)

MAIN

Herb & Panko Stuffed Turkey

Roasted potatoes, pigs in blankets, seasonal vegetables and house gravy (GFO)

Crispy Skin Tasmanian Salmon

Smoked provola mashed potato, roasted baby carrots, caramelised Brussel sprouts, chives and pumpkins seeds (GF)

Stuffed Eggplant

With chickpeas, potatoes, gazpacho sauce, kale chips, toasted pine nuts and garlic Persian feta (V, VEO)

DESSERT

Christmas Pudding

With vanilla ice cream and raspberry coulis (V, GF)

Apple & Roast Hazelnut Tart

Vanilla ice cream (V)

2 COURSE \$60PP

3 COURSE \$69PP



PRIOR BOOKING, FOOD SELECTIONS AND
PAYMENT REQUIRED. MINIMUM 10 GUESTS.

