

Christmas in July Menu



ENTREES

Seafood Bruschetta

Mussels, prawns, squids, rich Napoli sauce (GFO)

Deep Fried Camembert

Toasted hazelnuts, cranberry sauce (V, GFO)

Chicken Roulade

Sauteed mushrooms, cream cheese, carrot puree. (GF)

Crispy Tempura Zucchini flowers

Truffle honey, pecorino cheese. (V, VEO)

MAINS

Herbs & Sundried Tomato Stuffed Turkey

Roasted potatoes, pig in blankets, seasonal vegetable, house gravy (GF)

Pink Snapper

Potato rosti, asparagus, mussels, seafood sauce, polenta chips

Pumpkin Dal

Creamy curried lentils, roasted pumpkin, goats milk feta, seeds, soft bread

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, Chantilly crème, ginger crumble

Panna Cotta

White chocolate & raspberry panna cotta, chocolate shavings

All desserts served with complimentary sharing mince pie platter

2 Courses - \$65 | 3 Courses - \$75

*Available Wed - Sun throughout July for groups of 10 or more
Bookings of any size welcome for dinner on 11th July and lunch on Sunday 12th July.
Prior booking, pre-orders and pre-payment required.*

— OLD —
COURTHOUSE

