

# CHRISTMAS *Set Menu*

## ENTRÉE

### SEAFOOD BRUSCHETTA

MUSSELS<sup>A</sup>, PRAWNS<sup>A</sup>, SQUID<sup>I</sup>, RICH HOUSE-MADE  
NAPOLI SAUCE | GFO

### DEEP FRIED CAMEMBERT

TOASTED HAZELNUTS, CRANBERRY SAUCE | GFO

### CHICKEN ROULADE

SAUTÉED MUSHROOMS, CRÈME CHEESE,  
CARROT PUREE | GF

### ZUCCHINI FLOWERS

CRISPY TEMPURA, TRUFFLE HONEY,  
PECORINO | V VEO

## MAIN

### HERB & SUNDRIED TOMATO STUFFED TURKEY

ROASTED POTATOES, PIG IN BLANKET, SEASONAL  
VEGETABLES, HOUSE GRAVY | GF

### BARRAMUNDI<sup>A</sup>

POTATO ROSTI, ASPARAGUS, MUSSELS<sup>A</sup>,  
SEAFOOD SAUCE, POLENTA CHIPS

### PUMPKIN DAL

CREAMY CURRIED LENTILS, ROASTED PUMPKIN,  
GOATS MILK FETA, SEEDS, SOFT BREAD | V

## DESSERT

### STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE, CHANTILLY CREAM,  
GINGER CRUMBLE

### WHITE CHOCOLATE & RASPBERRY

### PANNA COTTA

CHOCOLATE SHAVINGS

Prior booking,  
payment and  
order required

**2 COURSES** - \$65PP

**3 COURSES** - \$75PP

**AVAILABLE MONDAY-FRIDAY FOR  
GROUPS OF 20 OR MORE**

— OLD —  
COURTHOUSE

