CHRISTMAS DAY LUNCH MENU

ENTRÉE
Tempura Thin Battered Prawn, Scallops and Natural Oyster
Served with salad greens and a balsamic dressing.

Arancini GF
Rice balls with roasted pumpkin and goat feta cheese, corn flake crumbed
Served with pumpkin puree and salad greens. Ask for vegan option

Grilled Lamb Salad GF
Char grilled lamb fillets toasted in roast pumpkin, almonds, salad greens,
cherry tomatoes and goat feta cheese with balsamic dressing

MAINS
Premium Grain Fed 200g Eye fillet GF
Tender fillet char grilled to medium served with grilled vegetables stack baked in béchamel sauce, roast capsicum/hollandaise puree, broccolini and red wine sauce.

Turkey Breast
Topped with cranberry hollandaise sauce, served with black currants and pine nut rice hint of cinnamon, cranberry jam, roast pumpkin topped with walnuts and blenched green vegies

Mixed Seafood Plate
Combination of freshly crumbed King George Whiting Fillet, Calamari and Prawns served with tangy Russian salad, steak chips and tartare sauce.

King George Whiting
Freshly crumbed fillets served with tangy Russian salad,
Steak chips and tartare sauce.

DESSERTS
Sticky date pudding served with butterscotch sauce, ice cream fruit salad
Christmas pudding served with brandy custard, ice cream, fruit salad

VEGAN OPTIONS FOR MAIN AND DESSERT
AVAILABLE ON REQUEST
$ 95 PER/PERSON
$ 20 DEPOSIT PER/PERSON IS REQUIRED
$ 30 PER CHILD
STARTERS

Mini veggie Spring Rolls and Dim Sims
*Served with salad and tomato sauce.*

MAINS

*Your choice of any of the following:*

- **Fish and Chips**
  *Delicious crumbed Fish & Chips with salad and tomato sauce.*

- **Tempura chicken nuggets and chips**
  *Crumbed chicken tenderloin nuggets with chips, salad and tomato sauce.*

- **Calamari and Chips**
  *Crumbed Calamari served with chips, salad and tomato sauce.*

- **Chicken and Mushroom Pasta**
  *In creamy tomato sauce served with parmesan cheese*

DESSERT MENU

- **Nut Sundae**
  *Ice cream served with a delicious caramel, chocolate or strawberry topping*