

\$90 PER PERSON \$20 DEPOSIT BY 30/11



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

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

Tender fillet char grilled to medium served with grilled vegetables baked in
béchamel sauce, roast capsicum/tomato 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 and with asparagus

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 DESERT AVAILBALE

KIDS CHRISTMAS MENU 2019

\$35 PER PERSON



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.

Meat balls and chips

Served with salad and tomato sauce

DESSERT MENU

Nut Sundae

Ice cream served with a delicious caramel,
chocolate or strawberry topping