

CHRISTMAS LUNCH

menu

3-COURSES | \$129 PP

2-COURSES | \$110 PP

KIDS MENU | \$49 PP

ENTRÉES

Fig and Goats Cheese Salad (GF)

Caramelized fig, goats' cheese, soft herbs, heirloom tomato and leaves with a balsamic dressing

BBQ King Prawns (GF)

Char grilled king prawns served with salad, grilled haloumi and a mango and avocado salsa

Slow Cooked Beef Tart

Slow cooked beef brisket wrapped in puff pastry, served with cheddar, caramelized onion, gravy and tomato relish

MAINS

Chicken Ballotine (GF)

Prosciutto wrapped chicken, cranberry and pistachio stuffing, served with broccolini, roast potato and gravy

Baked Honey Glazed Ham (GF)

Baked ham glazed with honey, orange and Christmas spices, served with potato salad, asparagus and mustard dressing

Butternut and Feta Filo Pie

Crunchy filo pastry, caramelized butternut pumpkin and feta served with crème fraîche and soft herb salad

DESSERTS

Chocolate Profiteroles

Profiteroles filled with chocolate ice cream topped with chocolate fudge sauce, hazelnuts and fresh berries

Raspberry & White Chocolate Roulade (GF)

Flourless white chocolate roulade filled with a macadamia cream, raspberries and white chocolate

KIDS

Crumbed Chicken Tenderloins (served with chips and salad)

Penne Pasta with a Napolitana Sauce and Cheese