

Christmas Set Menu

(Please select two options for each course)

\$44 per Person

- Choice of 2 Entrée and 2 Mains Or 2 Mains and 2 Desserts

\$60 per Person

- Choice of 2 Entrée, 2 Mains, 2 Desserts, Soft drinks, Tea & Coffee

Entrée

Crumbed Camembert with pear & apple chutney V

Pork Belly Bites lemon grass glaze, fennel & apple slaw GF

Seared Scallops Asian Spoon with crispy Serrano Ham, pea purees Orange Fennel Glaze with micro herbs GF

Vegetable Skewers Grape tomatoes, courgettes, baby corn and oyster mushrooms & orange thyme olio GF V VEGAN

Mains

Grilled Ocean Trout with roasted potatoes, broccolini, blistered cherry tomatoes, dill orange olio & fresh herbs GF

Roast Free Range Turkey Breast with roasted potatoes, honey glazed pumpkin, broccolini & cranberry jus GF

Honey Glazed Leg Ham House cured honey leg ham with roasted potatoes glazed baby carrots, broccolini & Smokey apple Jus GF

Vegetable Stack Roasted field mushroom with potato rosti, blistered grape tomatoes, asparagus & spinach puree GF, V, VEGAN

(more vegetarian options are available on request)

Desserts

House Made Chocolate Brownie - cream and raspberry coulis

GF

*Mini lemon curd tarts- house made with cream and lemon
ginger glaze V*

*Tropical Fruit Salad Star Fruit, Mango, Banana,
Strawberry, Mint & Passion fruit GF V VEGAN*

V - Vegetarian, GF - Gluten Free, Vegan

We also cater. Specify your request and we will take care of it.