

XMAS MENU 2024

2 Course \$55 3 Courses \$65

MINIMUM 12 GUESTS

2 Course MAINS with either STARTERS OR DESSERT

ENTREE

Caprese Salad, buffalo mozzarella w vine ripened tomatoes & fresh basil w extra virgin olive oil
VEGETARIAN

Fresh King Prawn & avocado salad w iceberg lettuce, traditional cocktail sauce

Twice cooked crispy pork belly w parsnip cream and apple slaw

MAIN

Potato chicken supreme w roasted kipfler potatoes, seasonal greens & a red wine jus

Market Fish of the day w citrus fennel, blood orange salad & orange vinaigrette

Slow cooked beef cheeks w mashed potato, lemon garlic green beans & parmesan and a red wine jus

Pan fried potato gnocchi w homemade tomato sugo basil & parmesan cheese
VEGETARIAN

DESSERT

Steamed Plum Pudding w vanilla ice cream and custard

Individual Pavlova w summer fruits and Chantilly cream, raspberry coulis

Apple Strudel served with fresh cream or ice cream

Coffee / Tea w mints