

Christmas MENU



3 COURSE MENU | \$79.00 PER PERSON

INCLUDES COMPLIMENTARY BON BONS AND A MIMOSA ON ARRIVAL.
PRE-SELECTION REQUIRED.

Let's Begin

Salt & Pepper Squid, served with Asian Slaw & Aioli
Caramelised Onion and Goats Cheese Tart
Green Pea and Chorizo Arancini Balls

The Main Event

Honey Glazed Roast Ham

served with roasted Chat Potatoes, Butternut Pumpkin and Broccolini

Fillet Mignon

served with Rosemary chats, Red Wine Jus and Vegetables

Chicken Breast

stuffed with Semidried Tomatoes and Halloumi on a rich Napoli Sauce
served with seasonal Vegetables & creamy mash

Three Cheese and Swiss Mushroom Risotto

with mixed Wild Mushrooms and Sage Leaves

To Conclude

Sticky Date Pudding served with Butterscotch Sauce
Lemon and Lime Citrus Tart with Berry Coulis
Petit Pavlova with Whipped Cream and Summer Berries