





CHRISTMAS MENU

ENTRÉES

Slices of Pink Lady apple, candied walnuts and dried cranberries tossed in cider-mustard dressing presented on salad leaves, pickled red onions and crumbled feta cheese	14
ORANGE GLAZED CHICKEN Light soy and garlic marinated fried chicken, glazed in orange, soy, honey and sprinkled with toasted sesame seeds served on rocket leaves	16
BACON, PESTO AND HALOUMI (GF) Haloumi cubes marinated in pesto wrapped with bacon served with tomato chutney	16
BRUSCHETTA (V) Lightly toasted sourdough topped with fresh tomato and basil drizzled with balsamic reduction	10
MAINS	
ROAST OF THE DAY (GF) Please ask our staff or read our board for the roast of the day - served with duo of roasted and steamed vegetables and gravy	37
HERB CRUSTED LAMB RUMP Herb crusted lamb rump served with roasted sweet potato and broccolini with a garlic mint sauce	37
TURKEY ROULADE (GF) Stuffed turkey breast wrapped with bacon served with mashed potato and vegetables with a cranberry	36
BUTTERFLIED JUMBO PRAWNS (GF) Baked butterflied whole jumbo prawns gratinated with garlic hollandaise served with buttered rice and grilled asparagus	36
STUFFED PUMPKIN WITH RICE AND FETTA (GF) (V) Served on tomato basil puree	28



(GF) gluten free (V) vegetarian







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KIDS

Served with vegetables or salad and tomato sauce	14
PASTA BOLOGNESE Served with Parmesan cheese	14
FISH AND CHIPS Crispy battered flathead served with chips, vegetables or salad and tomato sauce	14
DESSERTS	
STEAMED CHRISTMAS PUDDING Served with custard and cream	14
PAVLOVA (GF) (V) Layers of pavlova and sliced banana topped with caramel and whipped cream, served with cappuccino gelato or Layers of pavlova with sliced mango and passionfruit topped with whipped cream,	14
served with cappuccino gelato	
CRÈME BRULEE (GF) Custard base flavoured with vanilla topped with caramelized sugar served with berries and pistachio gelato	14
COCONUT AND RUM SNOWBALLS (GF) (V) Served with white choc ganache	14

