

M E N U

ON ARRIVAL

Antipasto Platter marinated fetta, olives, salami, proscuitto, tasmanian oysters, whole cooked prawns & beetroot dip with warm bread

ENTREE

Prawn Cocktail fresh iceberg lettuce topped with two tiger prawns & brandy sauce

Creamy Pumpkin Soup served with a side of warm bread

Salt & Pepper Calamari lightly dusted in our house made seasoning, served on a bed of green salad, with a side of chilli aioli

MAINS

Crispy Skin Atlantic Salmon served with potato mash, spear of prawn, steamed vegetables, topped with lime aioli

Traditional Roast Turkey served with roasted chat potato & pumpkin, steamed vegetables, accompanied by gravy & cranberry sauce

Mediterranean Chicken Breast stuffed with ricotta, sundried tomatoes & olives, served with steamed vegetables

Pork Belly slow cooked until tender, served with potato mash & a trio of mushroom sauce

DESSERT BUFFET

traditional steamed plum pudding, fresh fruit salad, trifle, pavlova & an assortment of cakes

FOR THE KIDS

Chicken Nuggets & Chips Roast with veggies Fish & Chips Schnitzel (or Parma) & Chips