



A CHRISTMAS FEAST

BREADS TO START

ENTRÉES

Avocado, Smoked Salmon & Prawn Timbales with Mango Lime Dressing

Bed of Avocado Salsa stacked with Smoked Salmon, Marinated Prawns & Mesclun Greens seasoned & drizzled with Mango Lime Dressing

Tasmanian Scallops with Sweet Corn Puree and Prosciutto Garlic Butter

Caramelised Scallops in a shell served with Smashed Corn and Shards of Prosciutto

Mango Macadamia and Halloumi Salad

Mesclun Lettuce, Cherry Tomato, Spanish Onion, Cucumber, Roasted Capsicum, Orange Segment with a Citrus Dressing

MAINS

Deluxe Surf & Turf

200g Eye Fillet Medallion topped with Garlic Butter Bug & Prawn with Potato Rosti & Buttered Greens

Grilled Sesame Salmon

Pan Seared Salmon bed of Lime Rice & Honey glazed baby, Carrots & Asparagus, Dill butter sauce & Fried Caper

Christmas Day Roast

Honey Glazed Ham & Roast Turkey with Sweet Potato Casserole, Butter Broccoli and Cranberry Sauce

Pistachio & Chestnut Stuffing Chicken Breast

Served with Sweet Potatoes Mash, Broccoli & Honey Mustard

Roast Vegetable Vegetarian Linguine

Sauteed Mushrooms, freshy Cherry Tomatoes, Spanish Onions, Feta, Olives & Spinach in a Pesto Sauce, garnished with Parmesan & Pine Nuts

KIDS U12

Christmas Day Roast

Honey Glazed Ham & Roast Turkey with Sweet Potato Casserole, Butter Broccoli and Cranberry Sauce

Kids Rump

*200gm Rump served with Mash & Veg or Chips & Salad
Nuggets*

served with Chips & sauce of their choice

DESSERTS

Steamed Christmas Pudding with Rum Anglaise & Cherries

Death by Chocolate Cake with Ginger Ice Cream & Fresh Berries

Mini Pavlova with Fresh Strawberries, Chantilly Cream & Mixed Berry Coulis