



# CHRISTMAS DAY MENU

## CANAPÉS ON ARRIVAL

CARAMELISED ONION & PROSCIUTTO TARTLET | FIG & CREAM CHEESE TARTLET

## FOR THE TABLE

ASSORTED BREAD ROLLS | DUKKAH, OLIVE OIL & BALSAMIC VINEGAR

## ENTREE

CHILLED PRAWN COCKTAIL baby cos, herbed cocktail sauce, cherry tomato, avocado, chives, lime (gf)

MEAT & CHEESE PLATE salami, prosciutto, brie cheese, dried apricots, cheddar cheese, cornichons, grapes, lavosh

PEAR & RICOTTA TART wild roquette, red onion, walnuts, local honey (gf) (cn)

## MAIN

TURKEY & HAM TRADITIONAL ROAST roast potato, pumpkin, baby carrots, broccolini, yorkshire pudding, jus

CRISPY SKINNED BARRAMUNDI warm root vegetable & roquette salad, green goddess dressing, lemon (gf)

PORK BELLY WITH CRACKLING fondant potato, broccolini, cauliflower piccalilli, jus (gf)

ROASTED BUTTERNUT lemon feta, miso maple, asparagus, chilli, spring onion, crispy kale (gf) (v)

## DESSERT

TRADITIONAL PLUM PUDDING vanilla anglaise, fresh cherries

ORANGE & ALMOND CAKE chantilly cream, orange segment, mint (gf) (cn)

CHOCOLATE CAKE vegan chocolate soil, raspberry coulis, mixed berry compote (ve) (cn)

## KIDS

MINI CHRISTMAS ROAST roasted potato, pumpkin, green beans, jus (gf)

ICE CREAM SUNDAE vanilla ice cream, sprinkles, chocolate sauce - \$35

CHICKEN NUGGETS & CHIPS - \$20

