

CHRISTMAS DAY
LUNCH 2024

**FOUR COURSE
SET MENU**

ADULTS \$110PP
CHILDREN U12 \$40PP

SHARED PLATTER

HOUSE-MADE FOCACCIA BREAD | OLIVE OIL & BALSAMIC REDUCTION DIP, WHIPPED BUTTER | TRIPLE SMOKED HAM & SMOKED SALMON | CAPRESE SALAD, HOMEMADE PICKLES

ENTRÉE

PRAWN COCKTAIL MARIE ROSE SAUCE, AVOCADO CREMA, LETTUCE, CRISPY PANCETTA, CHIVES & LEMON

MAINS

SELECT FROM:

CHARGRILLED BEEF TENDERLOIN (SERVED MEDIUM)
FRENCH GREEN BEANS, POTATO DAUPHINOISE
& RED WINE JUS

SMOKED TURKEY BREAST CRANBERRY, SAGE & PISTACHIO STUFFING, ROASTED ROOT VEGETABLES & CIDER GRAVY

SALMON FILLET CUCUMBER & ORANGES SALAD WITH CURRANTS, MINT, TOMATOES, DRESSED WITH LEMON, OLIVE OIL & ROMESCO SAUCE

STUFFED PORTOBELLO MUSHROOM (VEGETARIAN OPTION)
WILD RICE, CAULIFLOWER, ZUCCHINI, ROMESCO SAUCE
& BALSAMIC REDUCTION

DESSERT

CHRISTMAS PUDDING BRANDY ANGLAISE & FRESH BERRIES

*PLEASE NOTE, WE CAN CATER FOR MOST DIETARY REQUIREMENTS, INCLUDING VEGAN, VEGETARIAN, FOOD ALLERGIES.

T&C'S APPLY. \$50 PER HEAD DEPOSIT IS REQUIRED UPON BOOKING, WITH FULL PAYMENT TO BE MADE BY MONDAY NOVEMBER 25.

FOR BOOKINGS, PLEASE CALL 8725 2402.