



ANTIPASTO PLATTER

For your table to share

Your choice of entree

CHICKEN LIVER PATE

Melba toast & spiced apple chutney

SMOKED SALMON PARCEL

Prawn & dill mousseline, fresh leaf salad,
lemon oil & avruga caviar

PICKLED BEETROOT CARPACCIO

Baked goat's cheese, dressed rocket, toasted walnuts

ROASTED PUMPKIN SOUP

Herb croutons & bread roll

Your choice of main

HERB ROASTED TURKEY

Sage & onion stuffing, duck fat potatoes,
seasonal vegetables & game jus

CIDER GLAZED ROAST PORK

Apple puree, confit shallots,
dauphinoise potatoes & red wine jus

FILLET OF SNAPPER

Buttered asparagus, pancetta,
clams & mussel veloute

WILD MUSHROOM RISOTTO

Parmesan crisp & truffle oil

Your choice of dessert

BASIL PANNA COTTA

Textures of strawberry &
brioche crumb

XMAS PUDDING

Bailey's custard

PISTACCHIO BRULEE

Vanilla ice cream & berry sauce

*...or alternatively
(\$5 extra per Person)*

CHEESE PLATTER FOR THE TABLE

Blue cheese, Brie, Camembert and smoked cheddar,
figs, grapes, quince paste & crackers

for the children
SELECT YOUR DESSERT

CHEESE CAKE

with vanilla ice cream

SELECTION OF ICE CREAM

with chocolate topping

for the children
SELECT YOUR MAIN

CHICKEN NUGGETS

with chips and salad

GRILLED OR

BATTERED FISH

with chips and salad

ROAST TURKEY

with mashed potato and gravy



christmas menu

ADULTS \$125
incl. one welcome drink

CHILDREN \$55
(12 YEARS AND UNDER)
incl. unlimited soft drinks and juices