



2018 CHRISTMAS DAY

MENU

ENTRÉE choice of:

Vegetable Soup (Vegan) (GF) sautéed seasonal vegetables, slow cooked & puréed w a mixture of aromatics, finished w coconut cream & basil

Freshly Shucked Oysters (6) (GF)
served w cocktail sauce & a lemon wedge

Moroccan Chicken thigh fillets marinated in moroccan spices, served w tzatziki & a lemon wedge

MAINS choice of:

Roast Turkey (GF) served w roasted red potatoes, buttered rainbow baby carrots, topped w rosemary gravy & a side of cranberry sauce

Filet Mignon premium beef tenderloin cooked medium, wrapped in bacon, served w café de paris butter & a creamy mushroom gravy

Oven Baked Salmon (AGF) grilled, served w sweet potato mash, broccolini, avocado salsa & a lemon wedge

Couscous Salad w Chicken (Available Vegan)(AGF)
grilled marinated chicken tenderloins served on a bed of moroccan couscous, cherry tomatoes, spanish onion, cucumber, pitted kalamata olives, roquette, feta, grilled eggplant, zucchini, carrots, tossed in a lemon balsamic vinaigrette

DESSERT choice of:

Warm Christmas Pudding w custard & ice cream

Fruit Mince Tart w whipped cream & strawberry

\$80
PER
PERSON



KIDS MENU

UNDER 12 \$35

UNDER 5 \$10

MAINS choice of:

Kids Fish & Chips
lemon wedge & tomato sauce

Kids Chicken Schnitzel
w chips & tomato sauce

Spaghetti Bolognese

Chicken Nuggets
w chips

DESSERTS choice of:

Assorted Jelly

Ice Cream
chocolate or strawberry
topping

Bookings Essential – Phone 03 9743 5220

(GF) = Gluten Free (AGF) = Available Gluten Free