

CHRISTMAS FUNCTIONS MENU

ENTRÉE

NATURAL OYSTERS (3)(GF)
fresh lemon

SEASONAL ARANCINI (V)
dill aioli, parmesan

DUCK SPRING ROLLS
house-made with nam jim, Asian salad

MAIN

SCOTCH FILLET (GFA)
served medium, rosemary salted chat potatoes,
sautéed greens, red wine jus

PAN SEARED ATLANTIC SALMON (GFA)
smashed baby potatoes, zucchini ribbon salad,
roasted red pepper coulis

ROAST TURKEY BREAST
roast vegetables, broccolini, gravy, cranberry sauce

DESSERT

CHRISTMAS PUDDING (V)
cherry compote, vanilla custard

PAVLOVA (GF)
Chantilly cream, seasonal fruit, berry coulis

SENIORS MENU

ENTRÉE

SEASONAL ARANCINI (V)
dill aioli, parmesan

DUCK SPRING ROLLS
house-made with nam jim, Asian salad

MAIN

250G RUMP STEAK (GFA)
rosemary salted chat potatoes, sautéed greens,
red wine jus

ROAST TURKEY BREAST
roast vegetables, broccolini, gravy, cranberry sauce

GRILLED, BATTERED OR CRUMBED FISH (GFA)
chips, garden salad, tartare, lemon

DESSERT

CHRISTMAS PUDDING (V)
cherry compote, vanilla custard

PAVLOVA (GF)
Chantilly cream, seasonal fruit, berry coulis

INCLUDES TEA OR COFFEE

CHRISTMAS FUNCTIONS MENU

Choice of 2 Entrées and 2 Mains	\$60pp
Choice of 2 Mains and 2 Desserts	\$60pp
Choice of 2 Entrées, 2 Mains, 2 Desserts	\$70pp
Additional option per course	\$6 per choice per course

SENIORS CHRISTMAS MENU

2 Course	\$45pp
3 Course	\$55pp

T&C's: Includes individual bread rolls and garden salads for the table. Room hire may apply. Deposit of the room hire or \$10 per person must be paid within 2 weeks of booking to secure the date. Accounts must be finalised one week prior to the event with confirmation of final numbers, split bills are not allowed. Dietary requirements must be disclosed at time of booking. Minimum 20 people.

PH 8332 1300 TO BOOK

Dietary requirements must be disclosed at time of booking.