

CHRISTMAS MENU 1

\$25 PER PERSON

MAIN COURSE

ROAST TURKEY

Enjoy tender traditional roast turkey with roasted root vegetables, seasonal greens, cranberry and herb stuffing, topped with a rich meat gravy and a touch of cranberry sauce.

DESSERT

INDIVIDUAL CHRISTMAS PUDDING

Indulge in a classic individual Christmas pudding, served with a smooth brandy anglaise and a scoop of creamy vanilla bean ice cream.

This special Christmas Menu is available for bookings from 3 December. It is available for groups of 15 or more for lunchtime only. Phone 8532 3300 to book.



CHRISTMAS MENU 2

\$29 PER PERSON

ENTREE

CREME OF PUMPKIN SOUP

MAIN COURSE

ROAST TURKEY

Enjoy tender traditional roast turkey with roasted root vegetables, seasonal greens, cranberry and herb stuffing, topped with a rich meat gravy and a touch of cranberry sauce.

OVEN BAKED BUTTERFISH

Deicious oven-baked lemon pepper butterfish, drizzled with parsley sauce and served with roasted root vegetables and fresh seasonal greens.

DESSERT

*INDIVIDUAL CHRISTMAS
PUDDING*

Indulge in a classic individual Christmas pudding, served with a smooth brandy anglaise and a scoop of creamy vanilla bean ice cream.

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CHRISTMAS MENU 3

\$34 PER PERSON

ENTREE

MALAY CHICKEN SATAY

Succulent chicken satay served on a bed of steamed rice layered in a spiced peanut sauce

SALT & PEPPER SQUID

Flash fried crispy salt & pepper squid served on a fresh garden salad with aioli

MAIN COURSE

ROAST TURKEY

Enjoy tender traditional roast turkey with roasted root vegetables, seasonal greens, cranberry and herb stuffing, topped with a rich meat gravy and a touch of cranberry sauce.

OVEN BAKED BARAMUNDI

Deicious oven-baked baramundi in a soy and ginger beurre blanc sauce, served with roasted root vegetables and fresh seasonal greens.

DESSERT

INDIVIDUAL CHRISTMAS PUDDING

Indulge in a classic individual Christmas pudding, served with a smooth brandy anglaise and a scoop of creamy vanilla bean ice cream.

PETITE PAVLOVA

Individual pavlova topped with fresh chantilly cream, strawberries & berry coulis.

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