

CHRISTMAS DAY *menu*

3 COURSE SET MENU \$90 PER ADULT / \$29 PER CHILD*

entree

GRILLED PRAWNS mixed melons, candied shallots, light citrus dressing, grissini
PEPPERED DUCK honey roasted pear, goats curd, charred rye bread, coriole
extra virgin olive oil

GRILLED HALOUMI & VEGETABLE STACK slow roasted cherry tomatoes,
rocket pesto, balsamic reduction

main

STONEGRILL 250G MAJESTIC RUMP sweet potato chips, rocket pear, parmesan
salad, red wine gravy

ROASTED TURKEY BREAST honey & sesame baked carrots, broccolini,
rich cranberry gravy (GFO)

GRILLED THYME CHICKEN BREAST goats cheese, creamed spinach, leek

CRISPY SKIN ATLANTIC SALMON orange, asparagus watercress salad,
toasted pecans

WILD MUSHROOM GNOCCHI fennel, thyme, cannellini beans, roast capsicum,
snow peas

dessert

TRADITIONAL CHRISTMAS PUDDING butterscotch sauce, brandy custard,
vanilla ice cream

CARAMELIZED PEAR & BRANDY BRULEE double cream

CHOCOLATE, RASPBERRY & MARSCAPONE ROULADE white chocolate flakes,
coulis, cream

