



CHRISTMAS DAY LUNCH MENU

ENTRÉE

Tempura Thin Battered Prawn, Scallops and Natural Oyster

Served with salad greens and a balsamic dressing.

Arancini GF Vegetarian/Vegan option no cheese

Rice balls with roasted pumpkin and goat feta cheese, corn flake crumbed

Served with pumpkin puree and salad greens. Ask for vegan option

Grilled Lamb Salad GF

Char grilled lamb fillets toasted in roast pumpkin, almonds, salad greens, cherry tomatoes and goat feta cheese with balsamic dressing

MAINS

Premium Grain Fed 200g Eye fillet GF

Tender fillet char grilled to medium served with grilled vegetables stack baked in béchamel sauce, roast capsicum/hollandaise puree, broccolini and red wine sauce.

Turkey Breast

Topped with cranberry hollandaise sauce, served with black currants and pine nut rice hint of cinnamon, cranberry jam, roast pumpkin topped with walnuts and blanched green vegies

Mixed Seafood Plate

Combination of freshly crumbed King George Whiting Fillet, Calamari and Prawns served with tangy Russian salad, steak chips and tartare sauce.

King George Whiting

Freshly crumbed fillets served with tangy Russian salad,
Steak chips and tartare sauce.

DESSERTS

Lemon and Lime Cheese GF served with ice cream fruit salad

Christmas pudding served with brandy custard, ice cream, fruit salad

\$ 98 Per Person

VEGAN OPTIONS FOR MAIN AND DESERT AVAILBALE ON REQUEST

KIDS CHRISTMAS MENU 2020

\$ 35 PER PERSON



STARTERS

Mini veggie Spring Rolls and Dim Sims

Served with salad and tomato sauce.

MAINS

Your choice of any of the following:

Fish and Chips

Delicious crumbed Fish & Chips with salad and tomato sauce.

Tempura chicken nuggets and chips

Crumbed chicken tenderloin nuggets with chips, salad and tomato sauce.

Calamari and Chips

Crumbed Calamari served with chips, salad and tomato sauce.

Chicken and Mushroom Pasta

In creamy tomato sauce served with parmesan cheese

DESSERT MENU

Nut Sundae

Ice cream served with a delicious caramel, chocolate or strawberry topping