



**\$45  
Kids**

**\$150  
Adults**

# 2020 Christmas Menu

## E N T R E E S

YOUR CHOICE OF :

**Seafood Sampler** – Tasmanian Pacific oysters, Australian King Prawns, garlic marinated Dromana mussels, Salmon gravlax, with lemon cheek, Brandy remoulade, and avocado apple cider salsa

OR

**Lamb Shoulder** – Pulled and pressed slow cooked Lamb shoulder on parsnip puree with sticky red wine shallots and pickled carrot

## M A I N S

YOUR CHOICE OF :

**Roast Turkey** – Roasted Turkey breast served with baked baby chats, honey glazed carrots, roast pumpkin, broccolini & sugar snaps finished with cranberry jus

OR

**Chicken Wellington** – Tender cornfed free range Chicken breast topped with pate encased in crisp filo pastry served on a zucchini, potato and corn rosti, with greens and wild mushroom jus

OR

**Atlantic Salmon Fillet** – Crispy skinned Atlantic Salmon fillet atop a creamy baby spinach and semi-dried tomato risotto with roquette and balsamic

## D E S S E R T S

YOUR CHOICE OF :

**Pecan Tart** with toffee sauce and double cream

OR

**Christmas Pudding** with brandy custard, double cream and berries

OR

**Flourless Chocolate Cake** with dark chocolate ganache, cream and berries

OR

**Fruit Flan** with cream and berry coulis

\*Tea, coffee & petit fours to finish

BOOKINGS ESSENTIAL CALL: 5975 2007

Final selections and payment required by 10th Dec, dietary requirements must be specified by this date. T&C's Apply - Note-to secure your booking a \$50 deposit is required





# 2020 Christmas Menu

## K I D S M E N U

### E N T R E E S

YOUR CHOICE OF:

#### Chicken Munchies

Served with crispy coated fries, salad and dipping sauces

OR

#### Tomato & Bacon Soup

Creamy tomato soup served with a warm dinner roll

## M A I N S

YOUR CHOICE OF:

#### Roast Turkey

Turkey breast served with seasonal vegetables and cranberry gravy

OR

#### Spaghetti & Meatballs

Meatballs in a Napoli sauce, tossed with spaghetti, finished with shaved parmesan

OR

#### Salt & Pepper Calamari

Tender flash fried calamari strips, with fries, salad and dipping sauce

## D E S S E R T S

YOUR CHOICE OF:

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OR

Christmas Pudding with brandy custard, double cream and berries

OR

Flourless Chocolate Cake with dark chocolate ganache, cream and berries

OR

Fruit Flan with cream and berry coulis

\*Tea, coffee & petit fours to finish



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## V E G E T A R I A N M E N U

### E N T R E E

**Mango & Avocado Salad** – Queensland mangos with roquette, baby spinach, avocado and apple salsa, tossed with a honey balsamic glaze

### M A I N S

Y O U R C H O I C E O F :

**Roasted Cauliflower & Cheddar Ravioli** – tossed with chunky basil pesto and cherry tomatoes in virgin olive oil

OR

**Char-grilled Couscous** – Seasonal char-grilled and roasted vegetables with a citrus and herb pearl couscous, with tzatziki and balsamic



### D E S S E R T S

Y O U R C H O I C E O F :

**Pecan Tart** with toffee sauce and double cream

OR

**Christmas Pudding** with brandy custard, double cream and berries

OR

**Flourless Chocolate Cake** with dark chocolate ganache, cream and berries

OR

**Fruit Flan** with cream and berry coulis

**\*Tea, coffee & petit fours to finish**

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**KIRKS**  
ON THE ESPLANADE  
ESTD 1952 • WINE • ENTERTAINMENT • FUNCTIONAL