



Christmas Day 2023

Kids
\$55

Adults
\$180

Important Information

3 x Course Lunch \$180pp

Please note this does not include cold beverages. Tea and coffee will be served with dessert.

Children \$55pp

Please note children 13 years or older will have to order from the 3 x course lunch option

Seating time for Christmas Lunch will be 12pm ONLY

All reservations will be a 4 hour seating. Restaurant closes at 4pm sharp

To book you will be required to pay a \$100 deposit

Your deposit is refundable up to 27th of November. Cancellations after this date will forfeit any payments made

Full payment and selection of entree, main, dessert and children's meals will be due on the 27th of November 2023 (no exceptions).

If this is not completed by this date management reserve the right to forfeit your reservation and book in the next on our waiting list

Cancellations

Cancellations made before 27th November 2023 will receive a full refund. Cancellations made after this date will forfeit all payments made

Changes to the Menu

No changes to the menu will be accepted

Allergies

Our kitchen staff will endeavour to cater to all allergies that they can, please note that this may not be possible in all cases. All allergies must be informed of before the 27th of November so that we can continue with your booking.



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Entrée (choice of)

Seafood Plate

A selection of natural Pacific oysters, Australian King prawns, pickled octopus & smoked salmon, served on watercress salad with brandy aioli & avocado apple salsa

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Lamb Shoulder

Pulled, slow roasted lamb shoulder on a zucchini and corn fritter with a sticky port jus

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Lemon Pepper Chicken & Fig Salad

Lemon pepper spiced chicken tenderloins, roquette, feta, prosciutto, candied figs, dried cranberries & walnuts.

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Caprese Salad (V)

Marinated buffalo mozzarella, tomatoes, cashew & basil pesto, drizzled with a balsamic reduction



Mains (choice of)

Christmas Roast

Roasted cranberry & chestnut stuffed turkey breast, served with seasonal baked vegetables & greens, topped with a cranberry jus

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Atlantic Salmon Fillet

Lightly grilled Tasmanian salmon fillet, served on a nicoise salad. Green beans, boiled egg, kalamata olives, baby cucumber, cherry tomato medely, with and olive and caper tepenade

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Beef Cheek

Slow cooked Angus beef cheek, served on a chat galette, baby bok choy and a red wine reduction

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Mushroom Parcels (V)

Crisp filo parcels filled with mixed mushrooms, water chestnuts, baby spinach & feta. Served with an asparagus & a parsnip puree



Dessert (includes tea & coffee)

Christmas Pudding

Served with brandy custard, berries & double cream

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Flourless Chocolate Cake

Served with dark chocolate ganache & double cream

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Pavlova

Served with passionfruit, berries, coulis & double cream

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Fruit Salad

Mixed berry & melon fruit salad in a brandy snap basket with double cream.

Kids

Entrée

Mozzarella Sticks served with dipping sauces

Mains (choice of) Christmas Roast

Spaghetti and Meatballs

Fried Chicken Wings with Fries

**Dessert (choice of)
Ice-cream sundae
or choice of the desserts above**

