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BOOK
NOW

Christmas

DAY

ADULTS \$110
CHILDREN UNDER 12 \$40
CHILDREN UNDER 18 \$65

3 course lunch coupled
with a festive drinks package
including house wines, local beers, soft drinks and juice.

Christmas Day

MENU

ENTRÉE

SEAFOOD TASTING PLATE

Spencer gulf king prawns, Kilpatrick coffin bay oysters and smoked salmon cucumber cups served with fresh lemon and a Greek salad

PLOUGHMAN'S TASTING PLATE

Barossa gypsy ham, prosciutto & sopressa served with a pickled fennel & rocket salad

MAINS

OVEN BAKED ATLANTIC SALMON

Soba noodle & pickled carrot salad finished with a peanut dressing and fresh lime

CHAR-GRILLED PORTERHOUSE STEAK

Served medium with confit kipfler potato, roasted almonds & asparagus finished with red wine jus

CHRISTMAS TURKEY

Roasted turkey breast, honey baked baby carrots, roast potatoes and steamed brocolini served with traditional gravy, butternut pumpkin Yorkshire pudding and cranberry sauce

DESSERT

CHRISTMAS PUDDING

Traditional Christmas pudding served with a brandy custard and a cherry port sauce

DARK CHOCOLATE TART

Rich chocolate mousse tart, pistachio crumb, raspberry gel and salted caramel toffee

Christmas Day

KIDS MENU

UNDER 12

MAIN

CHICKEN NUGGETS

with chips, salad and tomato sauce

ROAST TURKEY

served with roast potatoes and seasonal vegetables

MINI PIZZA

your choice of:

ham & pineapple, supreme or ham & cheese

served with salad and chips

CHICKEN OR BEEF SCHNITZEL

served with chips, salad and tomato sauce

DESSERT

FROG IN A POND

ICE-CREAM SUNDAE

CUPCAKE ICE-CREAM CONE

topped with royal icing