

Menu

SHARED ENTRÉES

local cooked king prawns with cocktail sauce, sliced leg ham, roasted garlic and beetroot hommus, selection of breads, crackers and antipasto

MAINS

ROASTED PORTABELLO MUSHROOM

STEAKS (V) (GF)

vegan cornbread, sauteed green beans, red chimi churri

250G MSA PORTERHOUSE (GF)

served medium, thyme and seeded mustard potato galette, steamed broccolini, blue cheese cream sauce, red wine jus

HERB CRUMBED SA SILVER WHITING

grilled vegetable ratatouille, snow pea tendrils, green herb aioli

ROAST TURKEY BREAST (GFA)

cheesy cauliflower bake, honeyed carrots, peas, cranberry sauce, rich brown gravy

SHARED SALADS

ZUCCHINI AND BOCCONCINI PANZANELLA

SALAD (VA) (GFA)

THAI MANGO SLAW, ZESTY CORIANDER

DRESSING (VE) (GF)

DESSERT

KYTONS CHRISTMAS PUDDING (V)

brandy custard and spiced cherries

SUMMER FRUITS PAVLOVA (VE) (GF)

whipped coconut yoghurt and a dusting of icing sugar

Please alert wait staff to any allergies and or intolerances.

(GF) gluten free (GFA) gluten free available (VE) vegan (V) vegetarian

(VA) vegetarian available

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**Christmas
Day**