



Christmas 2010 Set Menu

\$59 PER PERSON

(MONDAY - THURSDAY LUNCH) - INCLUDES FIRST DRINK*

STARTER

Herb and garlic bread

ENTREE

choose one of the following

CHICKEN - Japanese nori crumbed chicken tenderloins served with sushi rice, avocado, green onion and tatsoi salad with wasabi mayonnaise

ASPARAGUS (v) - Chargilled local asparagus with soft poached egg, hollandaise and herb salad

SQUID - Shallow fried squid with red pepper and wild rocket salad and a lime aioli with garlic chips

MAINS

choose one of the following

CHAR GRILLED SIRLOIN - 300g aged sirloin (cooked medium) served with fritz, green beans and our own green peppercorn sauce

TURKEY - Oven baked parmesan panko crumbed turkey with oven roasted tomatos, broccconcini on creamy mash and jus

PORK BELLY - Twice cooked pork belly with horse radish, creamed cabbage and apple sauce

OCEAN CATCH - Grilled barramundi fillet with baked potatos, red pepper basil salad and tatziki

TARTE TATIN (v) - Ripe tomato, shallot, asparagus and spinach tarte tatin with goats curd and a red grape baby leaf salad

DESERT

choose one of the following

STICKY DATE - Warm sticky date pudding with butter scotch sauce and vanilla ice cream

TART - Scorched lemon and lime tart with honey ice cream and double cream

GELATO - Trio of gelato

CHOCOLATE PUDDING - Warm chocolate pudding with vanilla ice cream

Add tea/coffee \$4 per person / Add Christmas crackers for the table \$2 per person / *includes one standard glass of beer, wine or sparking per person

Please note: in the interest of patron safety all food must be consumed on premises.

A 15% surcharge will be applied to all food on public holiday.

Deposit required upon booking

