



# Christmas 2010 Set Menu

**\$69 PER PERSON**  
**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, broccocini 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

