



Christmas Set Menu

Two Course \$50.00 Three Course \$62.00

<u>Entrée</u>

Seafood plate – Coffin Bay oyster, smoked salmon, mussel, prawn with Marie rose sauce GF Beetroot cured salmon, cucumber, cracker and crème fraiche GF Summer vegetable tart with salsa Verde V Garlic chicken, spiced carrot and baby cos salad with pine nuts and currants GF DF

<u>Main</u>

Turkey breast with ham and pistachio stuffing, roasted root vegetables, cranberry sauce and gravy Cone Bay barramundi, chargrilled and marinated vegetables, wild rocket and tomato vinaigrette GF DF Lamb shoulder, sweet potato galette with green peas and jus GF Market vegetable risotto cake, roasted baby vegetables with pesto dressing VGF

<u>Dessert</u>

Christmas pudding, brandy custard and ice cream Summer berry and crème pâtissier pudding Lemon meringue pie and blueberry fool Chocolate tart, macerated strawberries and vanilla cream

Freshly baked Ciabatta roll and butter Please choose 2 items from each course to be served alternately

> Freshly brewed tea and coffee Price based on a minimum of 20 adults