



## Set Menu's

One course - \$25.00

Two courses - \$35.00

Three courses - \$45.00

(Alternate serve with special dietary requests available)

Please select 3 options from each course.

All set menus are served with crusty bread, extra virgin olive oil and balsamic vinegar.

## Entree

Roast pumpkin soup with rosemary foam

Smoked salmon carpaccio with wild rocket, dill and caper mayonnaise

Flash fried crumbed calamari nestled on crisp salad leaves and citrus aioli

Tandoori marinated chicken on saffron rice, pappadum and minted yoghurt

Teriyaki beef on coconut spiced rice cake, japanese soy and pickled ginger

Grilled vegetables and falafel stack with aged balsamic and tzatziki dip

## Main

Trio of Christmas roast with champagne ham, beef sirloin and turkey  
served with oven baked vegetables, rosemary potato and gravy

Herb and dijon crusted barramundi on oven roasted vegetables, capsicum mousse and herb butter sauce

Harissa flavoured lamb rump on moroccan cous cous , mint jus and cucumber dip

Chargrilled aged porterhouse steak on creamy mash, ratatouillie and port wine jus  
(upgrade eye fillet - \$ 3.00 p.p)

Mediterranean vegetable risotto with rocket and parmesan salad

Beer batter barramundi fillet with thick cut chips, garden salad and tartare sauce

Garlic and rosemary chicken breast on paprika potatoes, vegetable ragout and red wine jus

Honey and soy glazed pork cutlet on wok tossed asian vegetables and hokkien noodles with soy coriander sauce

## Dessert

Christmas pudding with brandy anglaise

House made tiramisu

Chocolate panncotta with berry coulis

Tropical fruit salad with vanilla bean ice cream

Australian cheese plate with cracker and dry fruits