

CHRISTMAS MENU

TO BEGIN

Home Baked Bread & Salted Butter V

\$89PP

COLD SELECTION

Moroccan Chickpeas & Pumpkin Salad V Ve GF

Classic Potato Salad GF V

Deconstructed Caesar & Greek Salad Premium V Ve0 GF

Continental Meats & Antipasto GF

HOT SELECTION

Honey Chicken & Sesame Seeds

Beef Stroganoff GF

Spinach & Ricotta Cannelloni V

Pan Fried Barramundi with Caper & Lemon Beurre Blanc Sauce GF

Cauliflower Cheese Gratin V

Almond Buttered Broccoli GF

Roasted Potatoes with Rosemary Sea Salt GF

Jasmine Rice GF V Ve

SEAFOOD SELECTION

Marinated Green Lip Mussels GF

Exmouth Tiger Prawns with Cocktail Sauce GF

New Zealand Bistro Oysters GF

CARVERY

Baked Turkey Breast, Cranberry Sauce & Gravy GF

Honey Baked Leg Ham with Pineapple Pickle DF GF

CHEESE BOARD

*Margaret River Brie, Danish Blue, Semi Mature Cheddar,
Gouda & Edam with Crackers, Quince & Dried Fruits.*

DESSERTS

*Crème Brulée GF | Chocolate Mousse GF | Homemade Chocolate Brownie |
Black Forest Cake | Jelly with Cream GF | Fresh Fruits GF DF | Donuts | Cream
GF NF | Ice Cream | Christmas Pudding with Bandy Custard*