

# 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*

*Roasted Root Vegetables with Rosemary Sea Salt GF*

*Cauliflower Cheese Gratin V*

*Almond Buttered Broccoli GF*

*Beef Dripping Roasted Potatoes 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*