



Merry Christmas!

DINNER MENU

2 COURSES \$45^{PP} | 3 COURSES \$50^{PP}

Entree

Garlic Bread^(v)



Roasted pumpkin soup with garlic croutons and sage sour cream^(v)

Main Course

Vintage Cheddar and leek risotto finished with chopped chives
and crispy leeks^(v, gf)



Roast turkey and home cooked ham, chestnut stuffing, bacon wrapped
chipolata, roast potatoes, panache of vegetables and rich roast gravy



Baked Salmon Tarator: Salmon (served pink) topped with tahini yoghurt,
walnuts, coriander and chilli accompanied by a green bean, fig and feta salad^(gf)



Your choice of Black Angus Sirloin or Royal Rump steak,
cooked to your liking and topped with garlic butter, served with rustic herb chips
and a side Caesar salad with a mini Quail egg.

Dessert

Homemade boozy Christmas pudding with a brandy cream sauce
and Christmas compote



Summer berry Pavlova with Chantilly cream and white chocolate sauce^(gf)