Christmas Menu 2016

Please make one selection from main course

Main Course

Pan-fried Rare Atlantic Salmon

on a new potato, green bean, cherry tomato and salsa verde dressed salad (GF)

Buttered Christmas Vegetables

sautéed cherry tomatoes, mushrooms, asparagus and green beans with crispy parmesan polenta. Finished with balsamic glaze (V) (GF)

Macadamia & Apricot Rolled and Roasted Turkey Leg

with baked root vegetables and cranberry jus

200 gram MSA Porterhouse

cooked to your liking with potato gratin and steamed broccoli. Finished with red wine jus (GF)

\$20 per person

Set menu is available for a minimum of 10 people



Christmas Menu 2016

Please make one selection from each course

Entree

Zucchini and Fetta Slice

With house salad and dill aioli

Whole SA Sesame King Prawns

with soba noodles, avocado and ginger mirin dressing

Main Course

Pan-fried Rare Atlantic Salmon

on a new potato, green bean, cherry tomato and salsa verde dressed salad (GF)

Buttered Christmas Vegetables

sautéed cherry tomatoes, mushrooms, asparagus and green beans with crispy parmesan polenta. Finished with balsamic glaze (V) (GF)

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cooked to your liking with potato gratin and steamed broccoli. Finished with red wine jus (GF)

Desserts

Steamed Christmas pudding

with brandy custard

Banana & Macadamia Spring Rolls

with fresh whipped cream

Tea and Coffee

\$40 per person

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