

# CHRISTMAS 2019

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**Main Course \$22 – 2 Course \$32 – 3 Course \$42 per person**

*Set menu is available for a minimum of 10 people*

## ENTREE

### **Roast Pumpkin & Mushroom Arancini**

served with spicy gazpacho and rocket (VEGAN)

### **Salt & Pepper Squid**

served with crispy potato, rocket, red onion & lemon lime aioli

## MAIN COURSE

### **Pan-fried NT Barramundi**

on a pear, parmesan, pine nut, red onion & mixed leaf salad  
finished with sticky balsamic dressing

### **Zucchini Fritter Stack**

on housemade hommous with roast capsicum, grilled eggplant  
& Swiss brown mushroom (VEGAN) (GF)

### **Pistachio & Cranberry Rolled and Roasted Turkey Leg**

with baked vegetables and jus reduction

### **250 gram Yearling Porterhouse**

cooked to your liking with potato gratin and steamed broccoli.

Finished with red wine jus

## DESSERT

**Steamed Christmas Pudding** with brandy custard

**Crème Brûlée** with fresh strawberries