

CHRISTMAS 2021

Main Course \$23 – 2 Course \$34 – 3 Course \$45 per person

Set menu is available for a minimum of 10 people

ENTREE

Zucchini & Corn Fritters

with spicy capsicum relish and coriander (VEGAN)

Grilled SA King Prawns

with Asian slaw, sambal & fresh lime

MAIN COURSE

Pan-fried Market Fish

with potato gratin, seasonal greens
& finished with sticky balsamic

Strawberry, Mango & Avocado Salad

with goat's cheese, rocket, red onion & citrus dressing (VEG/GF)

Prosciutto Wrapped Chicken Breast

with crispy polenta, rocket & cherry tomato jam

200g Yearling Rump Steak

cooked to your liking with sautéed mushroom, potato,
onion & garlic. Finished with chimichurri

DESSERT

Steamed Christmas Pudding with brandy custard

Milo Crème Brulee with fresh strawberries