Velcome to Christmas 2019

Crusty Bread Roll on arrival

ENTRÉE

Tuscan Minestrone Soup vegetarian & gluten free w/ tomato base, beans, Tuscan cabbage, vegetables, pasta & parmesan

Herb Crumbed Calamari

w/ salad greens, tartare & lemon

Chilled Seafood Plate

Whole King prawns, smoked salmon, marinated squid, cocktail sauce, avocado mousse & toast

Singapore Beef & Cashew

Wok-tossed w/ Asian greens served on a bed of crispy rice noodles

MAIN

Glazed Roast Turkey w/ Ham & Sage Stuffing Accompanied by traditional baked vegetables & gravy

Tasmanian Salmon w/ Lemon Butter Sauce gluten free On pan tossed kipfler potato, asparagus & blistered cherry tomato

Pork Belly w/ Mulled Red Wine & Plum Jus

'6' hour slow cooked pork resting on a potato rosti, wilted greens, snow peas & crackle

Pumpkin & Spinach Gnocchi vegetarian

Potato gnocchi, roasted pumpkin, spinach & semi-dried tomato finished in a cream & pumpkin sauce, topped w/ parmesan

'200gm' Eye Fillet, Prawn & Bearnaise Grain-fed beef cooked medium, served w/ prawn cutlets, potato gratin, broccolini & baby carrots

DESSERT

Chocolate Mousse w/ Berries gluten free House made served w/ cream

Christmas Plum Pudding w/ English brandy custard

Apple, Rhubarb & Almond Strudel Served warm w/ cream & ice cream

Sticky Date Pudding & Butterscotch Sauce All-time favourite served w/ ice cream



- HOTEL | BARS | DINING -

\$80 per adult \$25 per child (under 12 years)

includes gift deposits required when booking please talk to our friendly staff for terms & conditions

