



Christmas Menu

KIDS UNDER 12

Entrees

Crumbed Calamari (I)

Crumbed calamari (I) with tartare sauce and fresh lemon.

Popcorn Style Chicken

Lightly fried chicken bites served with sweet chilli aioli.

Mains

Chicken Nuggets

Chicken nuggets served with chips, salad and tomato sauce.

Fish and Chips (GFA) (I)

Beer battered flathead fillets (I), chips and salad. Complimented with tartare sauce and fresh lemon.

Penne Carbonara

Penne pasta with onion and bacon in a cream sauce finished with egg and parmesan cheese.

Mini Turkey Roast (GFA)

Roasted turkey served with herb roasted chat potatoes, buttered broccolini and roasted pumpkin.

Dessert

Mini Plum Pudding (GFA)

Rich plum pudding served with custard.

Chocolate Mousse

Rich chocolate mousse with fresh strawberries and a chocolate frog.

To finish, premium chocolates.

Seafood Origins: (I) Imported (A) Australian (M) Mixed.

* Gluten Free (GFA), Vegetarian (V), Vegan options available. Please advise staff at the time of booking.
Call 5618 3160 to book.





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Adults \$140 || Kids \$60

50% deposit required at the time of booking. Full payment by December 1st.

Entrees

Beef Brisket Arancini

Beef brisket, capsicum, herb, spinach and BBQ arancini served on garlic herb aioli, topped with shaved grand Pando parmesan cheese.

Mango & Prawns Cocktail (GFA) (A)

Prawns (A) with mango, avocado, cherry tomatoes, Spanish onion and fresh rocket served with fresh lime aioli.

Pesto Vegetable Bruschetta (GFA) (V)

Toasted Garlic rubbed bread topped with warm roasted vegetables finished with a light pesto drizzle and sweet potato crisps.

Mains

Traditional Turkey (GFA)

Roast Turkey served with herb roasted chat potatoes, roasted pumpkin and buttered greens, finished with housemade gravy and cranberry sauce.

Reef & Beef (GFA) (A)

250gm Scotch Fillet, cooked to your liking, topped with a cream garlic seafood sauce (A). Served with beer battered chips and fresh garden salad.

Pork Cutlet (GFA)

Pan seared Pork Cutlet served with herb roasted chat potatoes, seasonal greens & roasted beetroot finished with red wine jus and a house made spiced apple chutney.

Mediterranean Barramundi (GFA) (I)

Pan seared Barramundi (I) on Mediterranean vegetables, seasonal greens finished with salsa Verde and fresh lemon.

Spinach & Ricotta Cannelloni (V)

Spinach and Ricotta filled cannelloni served in a rich tomato Napoli sauce, topped with rocket, parmesan cheese and balsamic salad.

Dessert

Biscoff Cheesecake

House made Biscoff cheesecake. Served on Biscoff topping, whipped cream and Biscoff biscuit.

Plum Pudding (GFA)

Traditional plum pudding served with warm vanilla anglaise and vanilla bean ice cream.

Berry Meringue (GFA)

Fluffy meringue topped with whipped cream, macerated berries and fresh strawberries finished with rose Persian fairy floss.

To finish, premium chocolates.

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