



2 courses
\$45

3 courses
\$55

Antipasto plate. Mild salami, Garlic metwurst, cheddar cheese, hummus, pickles, chutney and crackers

OR

Thai duck salad with iceberg lettuce, capsicum, snowpeas, chilli, coriander and mint with a soy and rice wine dressing GF DF

OR

Moroccan spiced roasted pumpkin risotto cakes with aioli and salad (V)

OR

Prawn salad. Australian Prawns with lettuce, cherry tomatoes, Spanish onion, cocktail sauce and lemon. GF DF

Christmas roast turkey and ham with bacon and onion stuffing, roast potatoes, vegetables, gravy and cranberry sauce

OR

Scotch fillet steak with rosemary roasted potatoes, green beans and red wine jus GF, DF

OR

Atlantic salmon fillet, pan fried and served with a salad of roasted sweet corn, tomato, feta cheese and Italian parsley with vino-cotto and extra virgin olive oil

OR

Potato gnocchi with roasted field mushrooms, roasted red capsicum, baby spinach, napolitana sauce and shaved parmesan V

Christmas pudding with brandy butterscotch sauce and vanilla bean ice cream

OR

Pavlova with fresh local strawberries, berry coulis and cream GF

