SHARING ENTREE TO THE TABLE
Ham, salami, prosciutto, smoked salmon, king prawns, duo of dips, pita bread'and mixed grilled vegetables Sliced sour dough bread and bread rolls with olive oil and balsamic (GFO) ${ }^{\circ}$

HOT
Carved honey glazed ham (GF)
Pistachio filled turkey roulade
Gremolata stuffed pork loin (GF) Beef stir fry (GF)
Honey mustard chicken (GF)
Polenta crumbed calamari (GF)
Semi dried pesto gnocchi (V, GFO)
SIDES
Greek salad with a lemon dressing (V, GF)
Oven roasted rosemary chat potato (V,GF) Roasted carrots (V, GF) Cauliflower bake (V)
Steamed Jasmine rice (V,GF)

SAUCES
Gravy, Cranberry, Apple Sauce, Mustard ${ }^{\circ}$
DESSERT
Mix'berry pavlova with double cream \& fresh fruit (GF) Christmas pudding with brandy custard ${ }^{\circ}$ Chocolate praline tart Cannoli
Mince Tarts
GF - Glúten Free I V-Vegetarian
Food Allergies - whilst every care is taken, our kitchen does handle nuts, seafood, shellfish; seeds, wheat, flour, eggs and dairy. The consumption of food from our kitçien is the: responsibility ofithe diner.
Menu may chângévithout notice.

