2023 DAY MENU

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)

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

DESSERT

Mix berry pavlova with double cream & fresh fruit (GF)
Christmas pudding with brandy custard
Chocolate praline tart
Cannoli
Mince Tarts

GF - Gluten Free | 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 kitchen is the responsibility of the diner.

Menu may change without notice.