

Christmas Eve Dinner Menu

Saturday 24 December 2016

Entrée

Portuguese Salt & Pepper Squid

with cherry tomato salad and burnt orange vinaigrette

Garlic King Prawns

with cream, fresh tomato, tuscan herbs and steamed rice

Smoked Salmon roulade

with goats cheese with cumberland sauce & crusty bread

Crumbed Halloumi

cheese with garlic mayo, tabouli and crispy pita

Crispy Cajun fried Chicken wings

tossed through garlic butter with Ranch dressing

Your choice of Main course

Sliced Turkey and Ham

with Italian sausage stuffing, red current jus, potatoes and minted peas

Scotch Fillet

with king prawns, mash, red wine jus and hollandaise

Lamb Rack

with truss tomatoes, basil mash and roasted fennel

Crispy Skin Atlantic Salmon

on fettuccine with asparagus, cream and lemon

Chicken Supreme

stuffed with Italian sausage with melted brie, crispy bacon and jus

King prawns Linguine

with fresh tomato, basil rocket, lemon & olive oil

Whole Roasted Eggplant

with goat cheese, tomato, olive tapenade and rocket

Creamy Cheese Fettuccine

with avocado, poached egg, baby spinach and cherry tomato

Dessert Plate

Christmas Pudding flavoured Crème Brûlée
Strawberry & Coconut Ice cream with strawberries and Chocolate sauce

Christmas Eve Dinner Price

\$59pp Three Courses

\$49pp Two Courses

Optional Sides

Garlic bread 5.50

Bowl Chips 5.50

Bowl of Veges 5.50

Garlic & Parmesan Bread 7.50

Bruschetta 9.50

Caesar Salad 12