

CHRISTMAS SET MENU

\$50 GOLD – three courses (entrée, main & dessert)

a choice of three options per course per party

\$35 SILVER – two courses (main w/ either entrée OR dessert)

a choice of two options per course per party

ENTRÉE

bruschetta w/ feta & balsamic glaze [v]

soup du jour

cajun popcorn chicken salad w/ orange & poppy seed dressing

(substitute grilled haloumi for a vegetarian option)

lemon pepper & sea salt squid, lime aioli w/ a petite salad [gf]

antipasto share plate cold meat selection w/ olives, feta, grissini, pickled vegetables, turkish bread, kasundi – serves 4 (Gold only)

MAINS

250g rump steak cooked medium, fries & salad w/ red wine jus [gf]

beef & bacon pot pie w/ fries & salad

fettucine arrabiata w/ chorizo, kalamatta olives, cherry tomatoes, chilli, basil & roasted capsicum. *GF pasta available for an additional \$2 per serve*

pork & leek sausages, mashed potatoes, seasonal vegetables w/ apple gravy [gf]

spanakopita savoury spinach & feta pastry w/ greek salad [v]

grilled barramundi w/ mashed potatoes, seasonal vegetables & hollandaise [gf] (Gold only)

DESSERTS

passionfruit cheesecake w/ cream & raspberry coulis

mixed berry tart w/ cream & raspberry coulis

lemon meringue w/ cream & raspberry coulis

sticky date & fig pudding w/ butterscotch sauce & vanilla ice cream (Gold only)

SIDES *(additional \$12 per side – serves 3)*

roast potatoes w/ bacon

panache of seasonal vegetables

seasonal garden salad

honey roasted butternut pumpkin