

# Christmas Menu

## TO START

- Garlic and herb bread to start

## ENTREE

- Shared summer tapas

## MAINS

(choice of 2 mains - served alternately and the vegetarian option is also available)

- Crumbed pork cutlet on a potato and apple rosti with candied baby carrots and a seeded mustard dressing
- Macadamia crusted turkey tenderloins with sweet potato dumplings and a crushed cranberry jus
- Herb crusted salmon fillet w a taleggio, watercress, kipfler & mini roma tomato salad
- Bell peppers stuffed with savoury rice, pinenuts and currants baked in a spicy tomato salsa and topped with gruyere gratin

## DESSERTS

(served alternately)

- Individual mixed berry trifle
- Traditional pavlova
- Rich plum pudding

2 COURSES  
\$45pp

3 COURSES  
\$55 pp

All meals will be served with chips and summer salads, plus Christmas bon bon's for each guest.