



## CHRISTMAS DAY 2017 SET MENU

### Entrée

#### **LEMON PEPPER CALAMARI**

Served with roquette salad and lime aioli

#### **PRAWN PLATE**

Fresh tiger prawns served with mango garden salad and cocktail sauce

#### **½ DOZEN NATURAL OYSTERS**

Served natural with lemon wedge

#### **HALOUMI CHEESE**

Grilled and served with roquette olives and roast capsicum sauce

### Mains

#### **BARRAMUNDI FILLET**

Grilled and served roasted pesto potatoes and broccoli in a warm tomato and caper salsa

#### **CHICKEN SUPREME**

Char-grilled breast of chicken, served with asparagus, creamy potatoes in a sun dried tomato and seeded mustard sauce

#### **220g BEEF FILLET (tenderloin)**

Char-grilled and served with chat potato, snow peas, green beans caramelized onion and topped  
With red wine jus

#### **ATLANTIC SALMON**

Served with herb chat potatoes, seasonal vegetables and orange buree Blanc sauce

#### **SEAFOOD PLATTERS AVAILABLE (PRE-ORDED ONLY)**

Pre-orders must be in by Friday 22/12/2017 5pm

**VEGETARIAN OPTION AVAILABLE**

### Desserts

#### **BRANDY SNAP BASKET**

Wafer basket filled with fresh strawberries, passion fruit coulis and vanilla bean ice cream

#### **WARM PECAN PIE**

Sweet pastry tart shell loaded with pecans and butterscotch center, Served with vanilla ice cream,

#### **CHOCOLATE TART**

A biscuit base covered in a chocolate ganache served with Vanilla ice cream and strawberry

**SET 2 COURSE \$65      SET 3 COURSE \$75**

**SEAFOOD PLATTER FOR 2 @ \$165      SEAFOOD PLATTER FOR 3 @ \$230**

**Conditions: A non-refundable deposit of \$200 is required upon booking for 4 or more people.**

**Seafood platter is charged separately from set course price.**