



Christmas Day Menu 2011

Chefs Shared Entrée Tapas Plate

Including BBQ romesco prawn skewers – Tasmanian smoked salmon – S.A natural oysters – lemon pepper squid – marinated olives – toasted garlic flatbread – sundried tomato tortilla – blue swimmer crab dip

Main Course

Traditional Christmas Festive Plate

Roast turkey, leg ham, rustic root vegetables, and cranberry sauce, finished with a Cabernet jus

or

Scotch Fillet

300g scotch fillet topped with a grilled Morton Bay bug in a creamy garlic sauce and mash potato

or

Snapper

Market fresh local snapper fillet, served on a warm salad of asparagus, cherry tomato, kipfler potato and kalamata olives finished with hollandaise sauce

Dessert Buffet

Including plum pudding with vanilla crème anglaise – pavlova with Chantilly cream & fruit – mince pies – seasonal fruit platter – selection of gateaux's – Australian and imported cheeses

Drinks Package

Including tap beer, house wine, soft drinks, tea & coffee (espresso coffee not included)

\$75.00 per head

