



## CHRISTMAS

# menu

- 1 COURSE - \$35PP
- 2 COURSE - \$43PP
- 3 COURSE - \$50PP

*all course options include a  
complementary drink from the bar*

### ENTREE

*(shared)*

*Cured meats, pickled veg, dip,  
olives, arancini & breads*

### MAINS

*Main meal of choice*

### DESSERT

*(shared)*

*Cheese board & selection  
of cakes and slices*

### T&C'S:

Compulsory for groups of 17 or more guests and all guests must order from the Group Menu.

Final numbers and pre-order must be received 24 hours before your booking.

2 and 3 course options must be finalised 1 week prior to your booking.

No meals will be delivered until full payment is received, and we are told to start by the organiser.

Our Group Christmas Menu is available from mid November and replaces the Group Menu.



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# menu

### MAIN MEALS

#### 300GRAM PRIME GRAIN FED SIRLOIN (GF)

*Served on mash with slow roasted romas,  
asparagus and a red wine glaze*

#### SMOKED TURKEY BREAST (GF)

*Served with ham, rosemary salted chats,  
green beans and a cranberry infused jus*

#### ALE BATTERED HAKE

*Served with golden chips,  
salad, tartare and lemon*

#### MUSHROOM AND ZUCCHINI FRITTATA (V, GF)

*Served on herbed napoli sauce with  
charred asparagus spears*

#### RANCH CHICKEN SALAD (GF)

*Greens, mango, red onion, baby tomatoes,  
cucumber, prosciutto crumb and ranch dressing*