

Christmas Menu

Entrée:

Prawn & Avocado Mixed Leaf Salad- King Prawns & Avocado Salad topped w/ Dill Mayonnaise Vinaigrette

½ Doz Natural Oysters- ½ Doz Natural Oyster w/ side of Rose Petal & Red Wine Vinegar

Smoke Chicken Salad- Smoked Chicken Salad accompanied w/ Dried Fruit w/ Blue Vein Cheese Dressing

Main Course:

Caramelized Pork Cutlet- Char grilled Pork Cutlet topped w/ Apple & Sweet Cherry Sauce

Lobster Mornay- Whole Lobster Mornay topped w/ Creamy Cheese Mornay Sauce

Barramundi Fillet w/ King Prawn- Grilled Barramundi Fillet topped w/ King Prawn in a light Pernod Cream Sauce

Desserts:

Christmas Pudding- Christmas Pudding Steamed w/ Brandy Custard Anglaise

Homemade Tiramisu- Layer of Sponge fingers covered in a Mayonnaise

Liquored Crème accompanied w/ Coffee Syrup

All main courses are served alternately & all are accompanied with seasonal vegetables, & potatoes

Dinner Rolls & butter

Tea & coffee

\$42 per person

