



2 COURSE \$55 per head
3 COURSE \$65 per head

ENTRÉE

seafood antipasto platter to share w sliced fresh baguette
fresh prawns
smoked salmon
salt & chilli squid
tarago olives
crumbed cauliflower
frittata

MAIN *(select three dishes - our staff will take guests orders)*

turkey involtini

turkey breast stuffed w cous cous, pinenuts, spinach & red onion
w cranberry jus & greens

pork cutlet w parmesan crumb

w sautéed apple, kipfler potato & sage butter

grilled tuna fillet

w roasted capsicum, confit potato, oven dried olives, lemon &
tarago river olive oil

vegetable tagine

sweet potato, chickpea & lentils w currant & almond couscous, fried shallots
& yoghurt

DESSERT *(our staff will take guests orders)*

warm christmas pudding w custard & cream

house made chocolate brownie w ice cream