



Christmas Menu

AVAILABLE 1.11.20 – 24.12.20 | TWO COURSES \$38PP |
THREE COURSES \$52.00 PP |

Starters

BAKED CAMEMBERT

Goopy baked Camembert with candied walnuts toasted bread for dipping.

CALAMARI

Salt & pepper calamari with lemon mayo dipping sauce.

BUTTERMILK CHICKEN

Crispy seasoned chicken bites with siracha mayo dipping sauce.

Mains

ROASTED GLAZED HAM

Served with roasted vegetables and cranberry sauce

SPANISH VEGE PAELLA

Saffron rice, Spanish flavored vegetarian paella.

BEER BATTER FISH & CHIPS

Beer battered fish of the day, served with chunky fries, fresh garden salad and tartare sauce.

Dessert

CLASSIC PAVLOVA

Served with whipped cream and berry compote.

CHOCOLATE MOUSSE

Rich & velvety house made chocolate mousse.

