

Carvery Menu



Christmas Carvery Menu

Two Course

3 Meat Medley
2 Desserts

\$42.00 Per Person

Two Course

3 Meat Medley
3 Desserts

\$45.00 Per Person

Three Course

2 Entrées
3 Meat Medley
2 Desserts

\$52.00 Per Person

Three Course

3 Entrées
3 Meat Medley
3 Desserts

\$55.00 Per Person

Soup

(GF,V)

Chef's Homemade selection

Entrée

(GF)

Prosciutto Scallops— *Pan Seared Scallop wrapped in Prosciutto with Beetroot Hummus, glazed with Chipotle Adobo Sauce*

Hawaiian Prawns— *On poke Salad*

(V)

Vegetable Croquettes— *With Spinach, Potato & Smoke Cheddar*

(GF,V)

Sushi Rolls— *Rolled Japanese Rice with mixed vegetable*

Peking Duck Spring rolls— *A Crispy Spring roll wrapper encases with Duck, crunchy vegetables, chilli, ginger, soy and citrus zest*

Main Course

Traditional Roast Turkey
Glazed Ham (Meander Valley)

Choice of

Roast Scotch Fillet (Bass Strait)
or
Roast Lamb (Wild Cover)

All Served with

Roasted Potatoes
Dutch Carrots
Baked Pumpkin
Baked Cauliflower Gratin
Minted Peas

Dessert

Choice of

Traditional Plum Pudding
Brandy Snap Basket with Van Diemen's Ice Cream
Chef's Selection Premium Cheesecake
Pavlova
Fresh Fruit Salad— *Served with Whipped Cream*

Carvery Menu is set for a minimum of 30 People,
Home-Baked Bread Roll will accompany all Meals

Menu prices are valid until 30th June 2024