



CHRISTMAS IN JULY

TWO COURSE \$49 - THREE COURSE \$55
24TH, 25TH, 26TH JULY

ENTREE

- FRESH KING PRAWN BRUSCHETTA WITH TOMATO SALSA, FETTA & BALSAMIC GLAZE (GFO)
- CRUMBED BRIE CHEESE WITH CRANBERRY CHUTNEY & WATER CRACKERS
- SUMAC SPICED LAMB FILLET WITH A PUMPKIN, TOMATO & FETTA SALAD (GF)
- DICED SMOKED SALMON STACK WITH BEETROOT HOMOUS ROCKET, GARLIC AIOLI & TURKISH WAFERS (GFO)

MAIN

- MUSTARD & APRICOT GLAZED HAM & TURKEY DUET WITH CRISPY CHATS, ASPARAGUS, CARROT, JUS & BEARNAISE (GF)
- PARMESAN & CRANBERRY CRUSTED ORANGE ROUGHY FILLET WITH HERB POTATOES, ASPARAGUS & LEMON BUTTER (GFO)
- BAKED PORK BELLY ROLLED WITH ONION & SAGE STUFFING, PORK CRACKLE, SPICED APPLE & JUS (GF)

DESSERT

- CHRISTMAS PUDDING WITH CREME ANGLAISE & VANILLA BEAN ICE-CREAM
- MINI PAVLOVA WITH DOUBLE CREAM, PASSION FRUIT CURD, FRESH FRUITS & RASPBERRY COULIS (GF)
- RICH CHOCOLATE TART WITH MARINATED STRAWBERRIES, TOASTED PISTACHIOS & CHOCOLATE GELATO