

Christmas MENU

2 COURSE \$55 ❄️ 3 COURSE \$65

ENTRÉES

PAN SEARED SCALLOPS

served with cauliflower purée, pomegranate pearls
and buttered walnuts (gf)

NT BANANA PRAWN COCKTAIL

with crisp iceberg lettuce served with fresh avocado
and lemon wedge (gf)

DUO OF DEEP FRIED CAMEBERT AND PICKLES

served with cranberry relish and ranch dip

PAN FRIED BABY SHRIMP

served with red paw paw salad

MAINS

CRISPY SKIN DUCK BREAST, CONFIT LEG

served with pommes anna, celeriac purée,
Dutch carrots and a porcini jus (gf)

CRISPY SKINNED BARRAMUNDI

served with NT banana prawns, smoky aubergine purée
and char grilled asparagus (gf)

A CHOICE OF TRADITIONAL PORK ROAST OR HAM AND TURKEY

served with steamed seasonal veggies, roast potatoes,
gravy and your choice of sauce-cranberry or apple

ROASTED AUBERGINE

served with walnut salsa, pomegranate
and Persian fetta (gf) (veg)

DESSERTS

CLASSIC CHRISTMAS PUDDING

served with home made brandy custard

BANANA TOFFEE PIE

served with Chantilly cream and sun dried banana
topped with salted caramel ice cream