



PLEASE JOIN US FOR  
**CHRISTMAS**  
*festivities*

LET US BEGIN

Roasted field mushroom with rosemary & garlic, topped with rocket, red onion & parmesan cheese, balsamic glaze <sup>GF & V</sup>

Prawn cocktail salad, cos lettuce, red onion, avocado & cocktail sauce <sup>GF</sup>

House smoked chicken breast with semi dried tomato, red onion, watercress & orange segment, garlic aioli <sup>GF</sup>

THE MAIN EVENT

Brandy glazed ham & roasted vegetables, cranberry jus <sup>GF</sup>

Roll turkey breast with pistachio & cranberry stuffing, seasonal vegetables, red wine jus

House made Gnocchi with roasted pumpkin, red onion, mushroom & spinach in Napoli sauce, parmesan cheese <sup>V</sup>

TO CONCLUDE

Pavlova with Chantilly cream, berry coulis & seasonal fresh fruit <sup>V</sup>

Christmas pudding with custard & fresh berries <sup>V</sup>

Chocolate brulee tart with Chantilly cream & fresh berries <sup>V</sup>

**Main Course \$35**  
**Alternative Drop Two Courses \$55**  
**Alternative Drop Three Courses \$75**