Christmas Day SET MENU

11.30AM - 2.30PM

FOR EVERYONE

Chefs canape on arrival
-
Bread roll and butter

BEGINNINGS

Seafood tasting plate with fresh king prawns, thai squid salad, natural oysters, cured atlantic salmon, mango salsa and marie rose sauce

Served alternately with;
Ploughmans plate with tasmanian brie, cheddar, pastrami, cornichons, pork and pistachio terrine, fig relish, crispy apple, and baquette

MAIN EVENTS

Deluxe christmas roast with honey baked ham, succulent turkey breast, baby potatoes, pumpkin, cauliflower gratin, seasonal greens, cranberry and port wine jus

DESSERT

Warm sticky date pudding with cranberry toffee sauce and vanilla bean gelato

Served alternately with;
Lemon meringue tart with Christmas berry compote and mascarpone

FOR THE KIDS

Chefs canape on arrival
-
Bread roll and butter

BEGINNINGS

Beef meatball skewer with napolitana sauce and parmesan

MAIN EVENTS

Crumbed chicken schnitzel with chips and ranch coleslaw

SWEET ENDINGS

Deluxe chocolate mud cake and vanilla bean gelato

***This menu offering does not include coffee/tea – the café will be open during lunch service for coffee/tea**