# CHRISTMAS DAY MENU

#### STARTER

Antipasto Platters

A selection of herb-marinated vegetables, dips, crackers, bread sticks, cured meats & assorted cheeses

#### ENTREE

Asparagus, Proscuitto & Mushroom Crostini with herb cream cheese & cos hearts

Smoked Salmon & Prawn Terrine savoury seafood gel, carrots, spinach, capsicum & a lemon ricotta cheese

> Creamy Pumpkin Bisque creamy homemade soup served with crusty bread

#### MAINS

Traditional Trio of Roast served with roasted root vegetables & a pan gravy

Herb Chicken Brie Supreme tender chicken breast stuffed with creamy brie, served with roasted chat potatoes, Mediterranean vegetables & a garlic au jus

> Lemon Thyme Rainbow Trout served with Dutch carrots, brocolini & drizzled in a beurre blanc sauce

> > 300g Graziers Porterhouse

served with creamy garlic, herb & bacon potato mash, buttered beans, roasted parsnip & pumpkin with a side of cabernet sauvignon sauce.

Trio of Mushroom Risotto (V) (GF)
portabello, shiitake & porcini mushrooms with spinach, sun dried tomato & shaved parmesan

#### DESSERT BUFFET

A selection of traditional Christmas favourites, homemade desserts & assorted cakes

ADULTS **\$69.50** 

\$59.50

\$29.00

CHILDREN UNDER 3 - FREE





# Kíds Menu

## Entrée

Chicken Lollipops w/ ranch style dressing & salad

Calamari Rings
w/ lime aioli & vegetable stick salad

Mozzarella Cheese Sticks w/ tomato chutney & salad

## Mains

**Traditional Roast** 

choice of roast, seasonal vegies, roasted potato & gravy

Maccaroni Cheese

baked maccaroni pasta w/ bacon bits in a creamy cheesy sauce

Americano Beef Sliders

mini brioche buns with beef patties, melted cheese, cos lettuce & tomato. Served w/ chunky fries

Desserts

buffet filled w/ yummy sweets & treats







