



Two Courses \$40
(entrée and main **or** main and dessert)

Three Courses \$45
(entrée, main, dessert, includes coffee/tea)

Entrée

SOUP du jour VEG LG

Smoked Rainbow **TROUT**
kipfler potato, horseradish dressing, herb oil

Lamb **KOFTAS**
Tabouleh, tahini, pomegranate molasses

Main



Glazed **TURKEY**
sage and onion stuffing, baked ham, Cumberland sauce, jus

Scotch Fillet **STEAK** with red wine port jus
All mains served with seasonal vegetables and roast potatoes

Seafood **LINGUINI**
prawns, calamari, scallops, tomato, mild chilli



Dessert

Christmas **PUDDING**
brandy custard, vanilla bean ice-cream

Eton **MESS**
strawberry, mango, passion fruit

CHEESE Board
A selection of artisan cheeses with accompaniments

