

Xmas menu



2 Course \$34

3 Course \$39

Entrée

Tomato pistou & vegetable soup
With crusty herb foccacia.

Homemade duck spring rolls
With light salad and Asian dipping sauce.

Mains

Ras el hanout spice rubbed lamb fillets
Char-grilled and served with fattoush salad and topped with a capsicum & eggplant caponata

Roasted vegetable lasagne

With goats cheese Béchamel and a reduced tomato and roasted garlic sauce topped with slow roasted tomatoes and fresh herbs.

Orange and thyme Turkey breast schnitzel

With smoked almond broccoli, creamy mash potato and cranberry jus.

New Orleans spiced Huon salmon

Served on chips and julienne vegetable salad. topped with lemon, garlic cream.

Dessert

Christmas pudding

Served with brandy anglaise and double cream.

Pav Stack

Meringue layered with freshly whipped cream and berry coulis.

