

CHRISTMAS SET MENU

2 Courses \$39 / 3 Courses \$45
A minimum number of 25 is required.

ENTRÉE

Creamy Potato & Leak Soup (gf option)

With toasted sourdough.

Bass Strait Whiting

Panko crumbed with house made tartare sauce.

MAINS

Chargrilled 250g Scotch Fillet (gf)

*With chips and salad and a choice of mushroom & thyme ragu,
pepper demi-glace or creamy mustard sauce.*

Pumpkin & Feta Linguine (v)

Rich pumpkin puree, Persian feta, toasted cashews & baby spinach

Orange & Thyme Turkey Breast Schnitzel

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

New Orleans Spiced Huon Salmon (gf)

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

DESSERT

Christmas Pudding

Served with brandy anglaise and double cream.

Pavlova Nest (gf)

Meringue filled with freshly whipped cream and berry coulis.