

HINT OF XMAS MENU

STARTERS

SEARED SCALLOPS

Black sesame and seaweed salad with peppered strawberries and a sake dressing (GF, LF)

CONFIT DUCK LEG

Petite zucchini, basil ratatouille glazed beetroot and an orange beurre blanc (GF, LF)

BEEF CARPACCIO

Eggplant caviar parmesan crisp balsamic glaze (GF, LF)

CHERRY TOMATO OLIVE & PESTO TART

Rocket sweet glaze (GF, LF, V)

MAINS

MUSTARD GLAZED LAMB RUMP

Vegetable medley, potato and rosemary galette, red wine jus (GF, LF)

MACADAMIA CRUMBED PORK

Roasted kipfler, wilted spinach, roasted corn and Riberry confit (GF, LF)

ATLANTIC SALMON

Dressed in native Furikaki Asian greens, glazed chats soy beurre blanc (GF)

SAGE, CORN, COURGETTE & CAPSICUM RISOTTO

Winter greens and shaved parmesan (GF, V)

DESSERTS

TRADITIONAL STEAMED PUDDING - brandy creme anglaise glazed cherry and ice-cream (V)

SPICED APPLE TART - warmed then topped with rich glaze served with vanilla bean cream (V)

INDIVIDUAL WHITE NOUGAT PRALINE LOG - coconut and lychee glaze double cream (V)



LITTLE ONES

12 years & under

\$24.90 - MAIN MEAL & DESSERT *meals served with fresh vegetables & chips*

MAIN

Boat crumbed chicken tenders

Grilled Barramundi

Sausages & gravy

Beef lasagne

Crumbed Calamari rings

DESSERT

Fried ice-cream & topping

Fruit jelly & vanilla ice-cream

Ice-cream & topping

* Cakeage surcharge \$3.50 per person.