

# HINT OF XMAS MENU

## STARTERS

### SEARED SCALLOPS

Black sesame, seaweed salad, peppered strawberries, sake dressing *(GF, LF)*

### CONFIT DUCK LEG

Petite zucchini, basil ratatouille, glazed beetroot, orange buerre blanc *(GF)*

### BEEF CARPACCIO

Eggplant caviar, parmesan crisp, balsamic glaze *(GF)*

### CHERRY TOMATO OLIVE & PESTO TART

Rocket, sweet balsamic glaze *(LF, V)*

## MAINS

### MUSTARD GLAZED LAMB RUMP

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

### MACADAMIA CRUMBED PORK

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

### ATLANTIC SALMON

Native Furikaki, Asian greens, glazed chats, soy buerre blanc *(GF)*

### SAGE, CORN, COURGETTE & CAPSICUM RISOTTO

Garden greens, shaved parmesan *(GF, V)*

## DESSERTS

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

**SPICED APPLE TART** - rich glaze, vanilla bean ice-cream (V)

**INDIVIDUAL WHITE NOUGAT PRALINE LOG** - coconut, lychee glaze, double cream (GF,V)

**FLOURLESS ORANGE PUDDING** - candied almonds, orange brandy sago glaze, double cream (GF,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.