

HINT OF XMAS TABLE D'HOTE

ENTREE

HONEY GLAZED DUCK BREAST

Rocket pinenut salad, raspberry vinaigrette, parmesan crisp *(GF, LF)*

SMOKED SALMON

Spinach blinis, spiced cream, Spanish onions, mixed leaves

MOUNTAIN PEPPER VENISON CARPACCIO

Pickled vegetables, melba toast *(LF)*

MIXED VEGETABLE TERRINE

Mixed leaves, tomato chutney *(GF, LF, V)*

MAINS

SLOW BRAISED LAMB SHANKS

Steamed greens, creamy potato and rosemary mash, red wine jus *(GF)*

CRANBERRY STUFFED PORK ROULADE

Roasted chats, wilted spinach, corn puree, spiced apple glaze *(GF)*

ROASTED ATLANTIC SALMON

Asian salad, glazed chats, lime beurre blanc *(GF)*

GARDEN VEGETABLE STACK

Zucchini, capsicum, sweet potato, baby spinach, butternut pumpkin pulse, macadamia crumbs *(GF, V)*

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy crème anglaise, glazed cherry, ice cream

WHITE CHRISTMAS BRULEE

Almond crisps, raspberry sauce *(GF)*

CHOCOLATE, FIG & HAZELNUT BROWNIE

Rich chocolate ganache double cream

HINT OF XMAS LITTLE ONES MENU

12 years & under

MAIN MEAL & DESSERT - meals served with fresh vegetables & chips

MAIN

Boat crumbed chicken tenders
Beef lasagne
Grilled fish
Sausages & gravy
Crumbed calamari rings
Chicken nuggets

DESSERT

Fruit jelly & vanilla ice-cream
Vanilla ice-cream & topping
Pancakes, ice-cream & maple syrup



* Cakeage surcharge \$3.50 per person.