VEGETARIAN SPRING ROLLS
Served on an Asian salad, served with a soy & ginger dipping sauce

LEMON PEPPER CALAMARI
Served with a & parmesan salad and garlic aioli

SEAFOOD CHOWDER
A classic, thick seafood stew

RARE BEEF CARPACCIO
Served with roasted beetroots, horseradish aioli and dressed leaves

TRIO OF ROASTS
Ham, roast pork & turkey served with roasted vegetables and finished with a currant glaze

ROASTED CHICKEN BREAST
Served on a potato & leek rosti, steamed greens and finished with a thyme jus

CRISPY SKIN SALMON
Served on braised lentils, shaved fennel and a micro herb salad, finished with lemongrass sauce

HOUSE MADE GNOCCHI
With roast butternut pumpkin, marinated red peppers, cherry tomatoes and spinach, finished with basil pesto and goats fetta

TRADITIONAL PLUM PUDDING
Served with brandy custard and cream

CINNAMON DOUGHNUTS
With a spiced syrup and ice-cream

CHOCOLATE TART
Served with double cream and a berry compot
CHILDREN U/12: $30.00 PER PERSON

MINI CHRISTMAS ROAST
Served with roasted vegetables and gravy

CHICKEN NUGGETS
Served with chips

FROG IN A POND

CALAMARI
Served with chips and salad

FISH AND CHIPS

CINNAMON DOUGHNUTS
Served with vanilla ice-cream

CHOCOLATE MOUSSE