




Christmas Menu



2 COURSE \$60.00 PP
3 COURSE \$70.00 PP


ENTREE'S



Cocktail Prawns w/ thousand island sauce
Crispy Pork Belly w/ apple puree and balsamic glaze
Coffin Bay Oysters w/ ponzu, coriander oil & wasabi soy sauce (4)
Trilogy Arancini w/ smoked aioli (V)

MAINS

Chicken Breast, cranberry sauce w/ tomato salsa and roasted potatoes
Eye Fillet, creamy mashed potato, caramelized onion, char broccolini, w/ jus
Baked Barramundi w/ cauliflower miso pure, pickled cucumber and coriander oil (GF)
Stuffed Conchiglie w/ ricotta pumpkin and rose sauce (V)



DESSERTS

Coconut Pannacotta, prune sauce and roasted coconut
Pavlova, passionfruit coulis and fresh fruits
Christmas Pudding w/ custard

