

Dinner Menu

Entrée \$18.00



Prawn & Crab Salad with celery, cocktail sauce romaine and salad.

Prosciutto served with rock Melon, fresh mint, rocket salad with shaved parmesan cheese and Italian olive oil

Smoked Tasmanian salmon with crème fresh capers, red onion & salad (g/f)

Crispy crusted salt & pepper calamari with salad & aioli (g/f)

Summer goat cheese and tomato tart with caramelized onion, olives, rocket salad and red

Mains

Traditional roast turkey with onion and sage stuffing, roast pork and crackling and seasonal vegetable and red currant jus

\$34.00

Black Angus Porterhouse steak served with Italian potato and seasonal vegetables

\$40.00

Confit duck leg with braised cabbage, vegetables and orange sauce

\$34.00

Fish of the day served with seasonal vegetables and salsa verde (g/f)

\$34.00

Summer Italian risotto with peas, zucchini, asparagus, rocket and shaved parmesan (g/f) (v)

\$28.00

Dessert \$12.50

Warm Christmas pudding with brandy sauce and vanilla ice cream

Baked Berry cheesecake served with summer fruit coulis and Chantilly cream

Gianduja chocolate cake with chocolate ice cream, vanilla anglaise and pistachio praline

Homemade Lemon tart with meringue disk, raspberry coulis and chantilly cream

Warm apple crumble with vanilla ice cream

Trio of ice creams

(G) GLUTEN FREE

(V) VEGETARIAN

(X) GLUTEN FREE OPTION AVAILABLE