

Lunch Menu

\$52 per person for 2 courses

Additional course \$13:00

Includes glass of wine



Entree

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 pepper coulis (v)

Mains

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

Confited duck leg with braised cabbage, vegetables and orange sauce

Slow braised beef cheek with seasonal vegetable and potato mash

Fish of the day served with seasonal vegetables and salsa verde

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

Dessert

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