

Christmas menus

Lunch and Dinner

2 course \$55 per person

3 course \$75 per person

Two/Three course menu includes 50/50 alternate serving

Choice menu – Additional \$8.00 per person per course

Entrée

Trio of dips, salad and crisp breads
Smoked salmon plate Yarra Valley caviar
Soup of the Day
Blue cheese risotto
Rare roasted beef, horseradish cream
Oysters ½ dozen 3 ways
Thai Beef salad
Chilled prawns with a melon salsa salad

Mains

Roasted stuffed turkey breast, roasted vegetables cranberry jus
Tender local eye fillet pomme puree, green beans and red wine jus
Pan seared salmon fillet, salad
Mushroom and Asparagus risotto
Seared marlin, crushed new potatoes lemon aioli
Pork medallions, caramelized apples, spinach and fondant potatoes
Local lamb back strap, Mediterranean roasted vegetables, jus
Bell pepper Tart, rocket salad
Ballotine of chicken semi dried tomato risotto

Desserts

Sticky date pudding, caramel sauce vanilla ice cream
Traditional Pavlova
Cheese plate
Plum pudding, butter scotch sauce French vanilla cream
Lemon tart, crème fresh strawberry's
Chocolate mousse
Wild Berry Meringue
Brandy snap basket with fresh cream and fruit compote