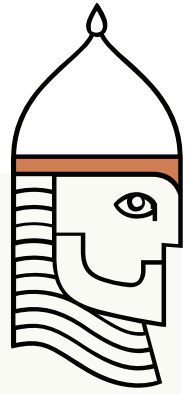


XMAS MENU

XMAS SHARES SET MENU



ENTREE

Wood Fired Rosemary & Garlic Bread Pizza

Sticky balsamic / olive oil / warmed marinated olives / bocconcini cheese & basil + parmasen pesto

MAINS

Wood Fire Seared Atlantic Salmon

Zesty lemon & parsley butter sauce / charred lemon cheeks

Tender Turkey Roll

Cranberry glaze / bacon, herb & onion stuffing / jug of gravy

Slow Cooked Bbq Beef Brisket

Red wine jus / butter & thymed fried onions

SIDES

Honey Glazed Baby Carrots

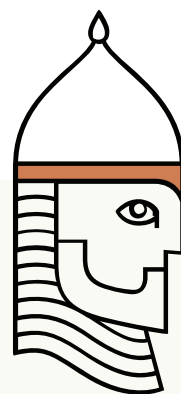
Nut brown garlic & sage Butter

Fried Baby Potatos

Olive oil / rosemary salt / lemon pepper / roast garlic aioli

Fresh Garden Salad

Tangy mustart vinegarette



DESSERT

Freshly Baked Xmas Pudding

Brandy custard / sugared strawberries

VEGO OPTIONS /PP

Roasted Butternut Pumpkin Risotto

Crumbled feta / pine nuts / crispy sage leaves & basil parmesan pesto

Panko & Herb Crumbed Fried Mushrooms

Red pepper jam / haloumi fries

\$65 / PP – 3 Courses

\$55 / PP – 2 courses

10 Person Minimum