



Festive Menu

ENTREE

Tempura battered Queensland prawn tails

mango, roast peach and prosciutto salad, shaved red onion, toasted macadamia \$14

Duck and pork belly terrine

Melba toast, cornichon, pear and ginger chutney (gfo) \$14

Grilled cauliflower and haloumi

honey roasted chilli, watercress, toasted sesame and sumac dressing (gf) \$10

MAIN

Roast turkey breast with sage and onion stuffing

chipolata in bacon, roast veggies and potatoes, gravy and bread sauce (gfo)

Orange and cranberry glazed baked ham

hassleback sweet potato, Brussels sprouts and bacon, baby carrots, mornay sauce

Baked Atlantic salmon

pickled and puree beetroot, glazed asparagus, potato and pumpkin au gratin, Champagne herb sauce (gf)

Summer vegetable lasagne al forno

tomato sugo, ricotta cheese, broccolini and almonds, house made vincotto (vego)

DESSERT

Individual Christmas pudding

brandy custard, Kirsch cherry and chocolate ice cream \$11

Australian cheese plate

with grapes, quince and crackers (gfo) \$15

Lemon and passionfruit tart

scorched meringue, blackberries and figs (gf) \$15

\$39 TWO COURSES (MUST INCLUDE ONE MAIN)

Festive Menu commences Tuesday 12 November, available for Lunch & Dinner in Club Dining.