

2018 SPECIAL MID-WINTER

CHRISTMAS MENU

Menu available for Group Bookings from June until the end of July 2018 – (Bookings Essential)

ENTREE

SOUP of the DAY | \$10

Creamy vegetable soup served piping hot with toasted pane di casa & spread.
(G/F) available on request.

MAIN

SHOULDER of PORK

Medium \$18.90 | Main \$22.90

Prime slices of roast pork accompanied by roasted and steamed seasonal vegetables served with apple sauce, home-style gravy & crunchy crackling.
(G/F) available on request.

HAM off the BONE

Medium \$20.90 | Main \$24.90

Baked with a honey & pineapple glaze, accompanied by roasted and steamed seasonal vegetables, served with a crushed pineapple and mustard sauce & home-style gravy.
(G/F) available on request.

TURKEY

Medium \$21.90 | Main \$25.90

Seasoned roasted turkey breast accompanied by roasted and steamed seasonal vegetables, served with cranberry sauce & home-style gravy.
(G/F) available on request.

CHICKEN

Main \$23.90

Lightly herb dusted and seasoned roasted chicken breast, accompanied by roasted and steamed seasonal vegetables, with a sage & onion roast chicken gravy.
(G/F) available on request.

DESSERT

ICE CREAM SUNDAE

Two Scoop \$7 | Three Scoop \$9.90

Vanilla ice cream served in a glass with fresh whipped cream, wafer and your choice of **chocolate**, **caramel** or **strawberry** topping.
(G/F) available on request.

PAVLOVA | \$10.90

Served with Chantilly Cream, topped with passionfruit coulis & fruit garnish.
(G/F) available on request.

STEAMED CHRISTMAS PLUM PUDDING | \$10.90

Served with home-style custard, vanilla ice cream & Chantilly cream.

Please notify our staff of any food allergies, dietary restrictions or special requests.

G/F = Gluten Free | D/F = Dairy Free | V = Vegetarian | V+ = Vegan