

3 COURSES OR 2 COURSES

ENJOY ALL THE TRADITIONAL CHRISTMAS FARE WITH ROAST TURKEY BREAST, PORK CRACKLING, PRAWN COCKTAILS, PUMPKIN SOUP & PLUM PUDDING WITH CUSTARD

WARM UP THIS WINTER WITH YOUR CLOSE ONES AT THE GV WITH OPEN FIRES, GAS HEATERS AND ALL THE CHRISTMAS FARE. ENJOY THE PERFECT RELAXING EVENING WITH FINE WINE AND QUALITY FOOD, GREAT MUSIC AND EVEN TRY YOUR LUCK IN THE POKIES, KENO AND TAB.

A la carte options available. See our website for menus. Tour groups welcome. For bookings email: functions@gvh.com.au or call 3884 3000

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A LA CARTE MENU 3 COURSES \$55 PP | 2 COURSES \$47.50 PP

Sparkling red on arrival

Intrees

Fresh bread rolls | Thai pumpkin and coconut soup | Prawn cocktail served with shredded lettuce, cocktail sauce and a lemon wedge

Mains

Pork cutlet served with baked apple, tasty gravy, crackling and vegetables
Roasted turkey breast served with cranberry sauce and baked vegetables
Fresh fish of the day

Desserts

Plum pudding with brandied custard | Lemon tart with vanilla ice cream

Tea and Coffee

TRADITIONAL SET MENU 3 COURSES \$45 PP 2 COURSES \$40 PP

Prices include full linen, bon bons and sweets
20 guests or more

Entree

Fresh bread rolls | Thai pumpkin and coconut soup

Main

Roasted turkey breast served with cranberry sauce and baked vegetables

Desserts

Plum pudding with brandied custard

Tea and Coffee

*Menus can change subject to availability



