
Christmas Party Set Menu

\$50 2 Course | \$60 3 Course w a Glass of Sparkling
Meals Served Alternatively - Please select 2

Entrée

King Prawn Cocktail w Iceberg Lettuce, Avocado, Cocktail Sauce & Lemon.

Lemon Pepper Calamari Served w Homemade Aioli Sauce .

House Salad Nicoise w Kipfler Potatoes, Snow Peas, Olives, Spanish Onion, Egg, Honey Mustard Dressing.

Chicken Wings w Blue Cheese Dipping Sauce.

Creamy Garlic Prawns served w Jasmine Rice.

Oven Roasted Stuffed Capsicum with Mushroom Risotto Balsamic reduction.

Turkish Bread w Trio of Dips, House Cured Salmon.

Main

Roasted Chicken Breast Stuffed w Mango & Camembert Served w Seasonal Vegetables and a White Wine Shallot Sauce w Roasted Macadamia Nuts.

Grilled Salmon, Crushed Kipflers, Brocolini & Wilted Spinach, Dill Cream Sauce.

Eye Fillet w Truffle Scented Creamy Mash, Steamed Brocolini, Onion Jam, Red Wine Jus.

MSA Sirloin Steak w Truffle Scented Creamy Mash, Steamed Brocolini, Onion Jam, Red Wine Jus.

Qld Barramundi, Crushed Kipflers, Brocolini & Wilted Spinach, Dill Cream Sauce

Lamb Rack (3) w Kipflers, Trussed Cherry Tomatoes, Spinach and Red Wine Jus.

Creamy Mushroom and Truffle Risotto.

Spinach & Ricotta Ravioli w Napoli Sauce & Parmesan.

Dessert

Banana Tarte Tatin, Caramel Sauce w Vanilla Ice Cream.

Etons Mess, Meringue, Redlands Strawberries, Chantilly Cream & Roasted Almonds.

Chocolate Tart Topped w a Vanilla Raspberry Ganache w Vanilla Ice Cream .

Redlands Strawberries w Chantilly Cream.

**Gluten Free Options Available. Payment must be made in full
prior to the date. Strict no cancellation policy.**