

\$25 **LUNCH SET MENU**
PER PERSON MAIN AND DESSERT

MAINS

- ROAST TURKEY BREAST** Served with roasted potatoes, vegetables, gravy and cranberry sauce
- OR
- BEER BATTERED FLAT HEAD** Served with chips, salad and tartare

DESSERT

- TRADITIONAL CHRISTMAS PUDDING** Served with brandy custard and ice-cream
- OR
- HOUSE MADE INDIVIDUAL TRIFLES**

AVAILABLE FOR LUNCH TIME ONLY. MINIMUM OF 20 GUESTS. MAXIMUM OF 60 GUESTS. \$5 PER PERSON DEPOSIT WITH FINAL PAYMENT DUE UPON CONFIRMATION OF NUMBERS 5 BUSINESS DAYS PRIOR TO BOOKING.

\$40 **LUNCH / DINNER**
PER PERSON **2 COURSE** MAIN & DESSERT

MAINS + SALADS TO SHARE

- OVEN BAKED SNAPPER** with a Herbed rice and mango salsa
- OR
- 300G SCOTCH FILLET** Served medium with horseradish mash potato, green beans & red wine jus
- OR
- DUO OF ROAST TURKEY & HAM** Served with roasted potatoes, vegetables, gravy & cranberry sauce

DESSERT

- TRADITIONAL CHRISTMAS PUDDING** Served with brandy custard and ice-cream
- OR
- HOUSE MADE INDIVIDUAL TRIFLES**

Table will be decorated in Christmas theme and there will be bon bons for each guest

MINIMUM OF 30 GUESTS. \$5 PER PERSON DEPOSIT OR \$200 WITH FINAL PAYMENT DUE UPON CONFIRMATION OF NUMBERS 5 BUSINESS DAYS PRIOR TO BOOKING.



PLATTERS

\$65 **ARANCINI BALLS** Pumpkin & feta 30 PIECES

\$95 **CHRISTMAS PLATTER** Medley of cheeses, dips, marinated olives, roasted capsicum & eggplant, dried fruits, sliced prosciutto, leg ham, chorizo, twiggy sticks, tomatoes, strawberries, sweet wafer sticks, grissini sticks, various crackers and toasted bread

MORE PLATTERS AVAILABLE FROM THE FUNCTIONS MENU

