

CHRISTMAS LUNCH MENU

Members - Adults \$75 per person

Non-Members - Adults \$80 per person

Entree

***Cream of Tomato and Basil Soup**

Garnished with a herb and parmesan puff pastry crouton

OR

***Smoked Chicken Stack**

Served on a chilled potato, celery, avocado and bacon salad

Main

***Traditional Roast Turkey**

Served with smoked ham, roast vegetables, greens, cranberry sauce and rich hot gravy.

OR

***Herb Crumb Barramundi Fillet**

Baked herb crusted Barramundi Fillet served with garlic and rosemary chats, grilled asparagus wrapped in prosciutto, confit cherry tomatoes and topped with béarnaise sauce

OR

***Eye Fillet Mushroom Gratin**

250gm Eye fillet cooked medium, topped with a gratin mix of field mushrooms, garlic, onion, cream and Havarti cheese. Served with sweet potato mash, buttered broccolini and dutch carrots.

Dessert

***Traditional Plum Pudding**

Served with warm brandy custard and fresh strawberries and vanilla bean ice-cream

OR

***Raspberry and White Chocolate Trifle**

Layers of chocolate sponge and fresh raspberries between white chocolate mousse, custard and cream

(Dietary requirements to be advised at time of booking)

CHRISTMAS LUNCH

FOR CHILDREN 15 YEARS AND UNDER

Child \$35.00 per person

Main

***Traditional Roast Turkey**

Served with ham, roast vegetables, greens, cranberry sauce and gravy

OR

***Battered/Grilled Fish and chips**

Served with fresh salad and tartare sauce

Dessert

***Raspberry and White Chocolate Trifle**

Layers of chocolate sponge and fresh raspberries between white chocolate mousse, custard and cream

or

Child \$16.00 per person

Main

***Crumbed Chicken Tenders**

Served with chips and sauce

Dessert

***Traditional Ice Cream Sundae**

Served with wafers and sprinkled nuts on top

(Dietary requirements to be advised at time of booking)

New Years Eve Dinner

Members - Adults \$80 per person

Non-Members - Adults \$85 per person

(*Meals served on alternate basis)

Entree

* Chateaubriand Scotch Fillet

Seared Scotch fillet on herb crostini topped with an avocado and mango salsa with balsamic glaze and toasted pinenuts

OR

*Chicken & Sweet Corn Soup

Served with fresh herb crouton

Main

*Lamb Rump

Rosemary and garlic marinated lamb rump served with char-grilled vegetable stack of red peppers, zucchini, field mushrooms, sweet potato and tomatoes served with salsa verde and lemon mint yoghurt

OR

*Barramundi Fillet

Crispy skin Barramundi fillet served on crushed lemon and chive infused chat potatoes with seasonal greens. Finished with a choron sauce

Dessert

* Brandy Snap Basket

Filled with fresh chilled custard cream, trio of fresh strawberries, blueberries and raspberries finished with white chocolate sauce and min dark chocolate biscotti

OR

*Baileys Chocolate Cheesecake

Served with chocolate mint ice-cream and crushed cookie and cream

(Dietary requirements to be advised at time of booking)