



Call us on  
**4122 4143**  
and book today!

## CHRISTMAS FUNCTION MENU

\$25 per head = 2 courses (entree/main, or main/dessert) two choices from each course served alternately

\$35 per head = 3 courses, two choices from each course served alternately

\$40 per head = canapes or cheese platter and 3 courses, two choices from each course served alternately

### Entree

- Roast Butternut Pumpkin Soup with dukkah
- Chicken Skewer with our special barbeque sauce on rice
- Tuna Nori Rolls with Japanese soy and pickled ginger
- Red Chinese Barbeque Pork Loin with rice
- Deep Fried Camembert with spicy plum sauce
- Dukkah Coated Halloumi cheese with a balsamic reduction
- Pan Seared Garlic Prawns with rice

### Main

- King Prawn Salad with mango & lime relish
- Traditional Ham & Turkey Roast with seasonal vegetables and cranberry sauce
- Slow Cooked Yearling Steak & Guinness parcel with beer battered fries\*
- Local Barramundi pan fried with lemon butter and toasted almonds\*
- Chicken & Camembert Filo served with cranberry sauce\*
- Traditional Roast Beef with seasonal vegetables and a red wine jus reduction
- Chicken Breast stuffed with semi dried tomatoes and Tasmanian brie with pesto sauce\*
- Malaysian Satay Chicken with rice and accompaniments
- Crumbed Fish Goujons with thick cut chips and home made tartare
- Baked Prime Yearling steak with your choice of Dianne, Hollandaise, Mushroom or Pepper sauce\*
- Slow Cooked Lamb Shanks on a garlic mash with seasonal vegetables

*\*With your choice of either salad or vegetables*

### Dessert

- Traditional Plum Pudding with brandy custard
- Individual Pavlova with seasonal fruit
- Topped and filled profiteroles
- Creme Brulee
- Citrus Tart
- Traditional Apple Crumble
- Chocolate and Vanilla Cheese Cake
- Home Made Carrot Cake
- Warm Sticky Date Pudding
- Chocolate Mousse with frozen orange

### Cheese platter

*We can tailor make a menu to suit any theme or budget. Vegetarian, Gluten Free and other special dietary options are available on request. Our menus are subject to seasonal changes. All prices are inclusive of GST. Final numbers are required 5 working days prior to your event along with 25% deposit.. All effort made to accommodate late additions.*