



CHRISTMAS

menu

- 1 COURSE - \$35PP
- 2 COURSE - \$43PP
- 3 COURSE - \$50PP

*all course options include a
complementary drink from the bar*

ENTREE

(shared)

*Cured meats, pickled veg, dip,
olives, arancini & bread*

MAINS

Main meal of choice

DESSERT

(shared)

*Cheese board & selection
of cakes and slices*

T&C'S:

Compulsory for groups of 15 or more guests and all guests must order from the Group Menu.

Final numbers and pre-order must be received 24 hours before your booking.

2 and 3 course options must be finalised 1 week prior to your booking.

No meals will be delivered until full payment is received, and we are told to start by the organiser.

Our Group Christmas Menu is available from mid November and replaces the Group Menu.

No split payments of bill.



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MAIN MEALS

300G CLARE VALLEY STRIPLOIN (GFO)

Crispy potatoes, garden salad topped with roasted cherry tomatoes & baby spinach pesto

TRADITIONAL CHRISTMAS TURKEY (GF)

Aldinga roast Turkey served with chat potatoes, roast pumpkin, broccolini with a cherry & cranberry glaze

LEMON & HERB CRUMBED GARFISH

Lemon & Herb crumbed garfish served with chips, garden salad, fresh lemon & a tarragon and lime mayo

THAI PRAWN & NOODLE SALAD (GF)

Poached tiger prawns with rice noodles, Asian greens, spicy Asian dressing, crispy shallots & peanuts

ORECCHIETTE PASTA (V)

Orecchiette pasta served with semi-dried tomatoes, garlic, onion, baby spinach, parmesan & finished with whipped fetta