

# - CHRISTMAS SET MENU -

## ENTREE

**CHICKEN LIVER PATE** GF UPON REQUEST  
Grilled ciabatta, cranberry jelly.

**PRAWN COCKTAIL** DF, GF  
Marie Rose sauce, paprika, lemon.

**SPICED BABA GHANOUSH BRUSCHETTA** GF UPON REQUEST  
Herbs, hazelnuts, pomegranate.

## MAINS

**LAMB** GF, DF  
Medium seared lamb rump, roasted kumara, asparagus, chimichurri, jus.

**CHICKEN** GF, DF  
Roasted chicken supreme, roasted baby new potatoes, green beans, salsa verde, gravy.

**SALMON** DF  
Potato, asparagus and herb salad, cherry tomato, chermoula.

**VEGAN** GF, DF  
Quinoa stuffed capsicum, pearl couscous, asparagus, cucumber, radish, cherry tomato, mint, red pepper drizzle, herbs, orange dressing.

## DESSERT

**CHOCOLATE TORTE** GF  
Raspberry coulis.

**CARAMELIZED PINEAPPLE** DF, GF  
Duck Island passionfruit coconut ice cream, pineapple syrup.

**LEMON CITRUS TART**  
Lemon curd cream.

Entrée & Main \$52.50  
add dessert \$12.50

*add Strawberry Bellini for \$10pp on arrival!*

Please let your server know of any allergies you may have, & we will do our best to accommodate your needs. Changes are more than welcome but may result in delays and/or changes to taste and appearance of meal, and at certain times we may not be able to accommodate requests.

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN