



2018 Christmas Function Menu

\$39 Per Person

2 course, 2 options served alternating

\$49 Per Person

3 course, 2 options served alternating

Pricing includes Bread Roll on arrival, Tea and Coffee Station

EXTRAS:

\$2.50 per person

Christmas themed napkin and bon bon

\$4.00 per person

add extra choice per course

\$9.00 per person

order from the limited menu

(eg. 2 course, 2 options everyone choose)

Please select your menu from the following options

ENTRÉE:

Soup of the Day – Choose 1 option

Pumpkin Soup OR Chicken & Corn Soup OR Pea and Ham Soup

Thai Chicken Noodle Salad

Marinated sliced chicken served with Asian style rice noodles and sweet chilli sauce

Cooked Prawns

Fresh King Prawns served with crunchy lettuce and cocktail sauce

Fried Chicken Tenders

Lightly crumbed chicken tenders served with chips and salad with sweet chilli mayonnaise

Vegetarian Risotto

Roasted capsicum, sundried tomatoes, zucchini, eggplant, mushrooms, onion, garlic and spinach tossed with tomato sauce, hint of cream and Arborio rice topped with fresh parmesan cheese

MAIN:

Roast Turkey

Traditional Roast Turkey with crushed garlic chat potatoes, green vegetables served with cranberry sauce and gravy

Black Angus Porterhouse

Chargrilled Black Angus Porterhouse Steak cooked to medium served with creamy mash potato and garden salad with homemade gravy

Atlantic Salmon

Lemon Pepper Atlantic Salmon served with sweet potato mash mixed with vegetables and creamy white sauce

Roast Pork

Slow Cooked Pork Loin Roast served with sweet caramelised onion, oven roasted chat potatoes and apple syrup

Lamb Rump

Herb Rubbed Barwon Lamb Rump cooked to medium served with crushed garlic potatoes, steamed vegetables and honey balsamic dressing

DESSERT:

Plum Pudding

Topped with homemade brandy, cinnamon & nutmeg custard served with vanilla ice cream

Tiramisu

Classic Italian Tiramisu served with Chantilly cream, fresh strawberry and a drizzling of chocolate

Strawberry Cheesecake

Traditional Strawberry Cheesecake served with cream, fresh strawberry and berry coulis

Mousse Pot

Homemade Rich Chocolate Mousse served in a jar with passionfruit syrup and chocolate dipped strawberry

Warm Apple Pie

Oven Baked Apple Pie served with vanilla ice cream and fresh strawberry

T&C's

- Minimum of 12 people per booking
- Menu selection to be advised minimum 14 days in advance
- Indicative number to be advised minimum 7 days in advance
- Final numbers are to be confirmed 3 days prior to booking
- Special dietary requirements are to be advised no later than 3 days prior. All requirements can be catered for
- Your final bill be for the final number notified 3 days prior plus any extras
- Private Rooms are available on request subject to availability at an extra cost
- Available 7 days Lunch or Dinner
- Bookings essential
- \$100 deposit required to secure your booking