

Sittings at 11am and 2.30pm Includes a 2.5 hr Drink Package\* select one item from each section below



#### STARTER

Baked Camembert Cheese with pesto, Sourdough {V}

#### ENTREE

Bacon Wrapped Scallops with Wilted Spinach

Pan seared Sea Scallops covered with bacon served on baby Spinach

#### Double Crunch Prawns on Coriander Mango Salsa

Twice-crumbed deep fried prawns dancing on crazy Australian Mango Salsa

### Poached Pears with Goat cheese Tomatoes & Nuts {V}

Pears poached in lemon & port wine served with goat cheese cherry tomatoes and caramelized nuts

#### MAIN COURSE Coconut Barramundi with Couscous

Barramundi cooked with coconut, lime & coriander in banana leaf wrap

#### Grilled Salmon on Bed of Polenta and Asparagus

Salmon marinated with orange & fennel Served with citrus polenta, asparagus & saffron Sauce

#### Chanterelle & Pumpkin Risotto {V}

Slow cooked carnaroli rice to perfection with butternut and dried chanterelle mushrooms

#### **Turkey Roulade**

Stuffed turkey breast with savory garlic, herbs, cranberry compote, and pan jus

#### **DESSERT** Pavlova with Fresh Berries

1920's Classic with 2020's twist on crisp crust meringue Traditional Christmas Pudding with Rum Butter Sauce

All-time favorite, just grab it

#### **DRINKS** 2.5 Hours drink package

# Drink Package

\*2.5-hour package includes:

## On arrival

Choice of one Spritz on arrival: Aperol, Elderflower, Amaro, Ginger, or a Mocktail

## On Tap

Aether Brewing 'Ginger Beerd' Ginger Beer (4.3%) & 'El Jefe' Mexican Lager (4.2%)

#### Wines

Clout St Sparkling Brut Cloud St Sauvignon Blanc Mojo Shiraz

**Non-Alcoholic** Soft drinks and coffee

\*All other drinks can be purchased from the bar



