



Christmas Menu 2017

\$55 for 2-Course / \$65 for 3-Course

Entrée:

Tomato soup with crumbed mozzarella and fresh basil (V)

Tortellini stuffed with spinach and ricotta (4 pieces) (V)

Pan seared scallops with pumpkin puree and caramelized pear (GF)

Saffron and mozzarella stuffed arancini, herb aioli (3 pieces) (V)

Main Course:

Christmas turkey cordon blue with saffron sauce and roasted pumpkin

Herb-crusted fresh barramundi with salmoriglio sauce

Scotch fillet served with beer battered chips, roquette parmesan salad and red wine jus

Braised pork belly with roasted fennel, rhubarb marmalade and fresh apple (GF)

Risotto with asparagus (V)

Dessert:

Warm Christmas pudding

Tiramisu

Chocolate mousse with strawberry and basil in a glass (GF)

Vanilla pannacotta with seasonal berries, mint and almond (GF)

Tea and coffee for \$4.50

