

2026 Christmas

SET MENU

2 COURSES

\$50

PER PERSON

3 COURSES

\$70

PER PERSON

ENTRÉES

PRAWN COCKTAIL

Chilled prawns with crisp baby cos lettuce, avocado, cucumber, cherry tomatoes & Marie Rose sauce

BBQ SPARE RIBS

Slow-cooked pork ribs coated in smoky BBQ sauce, served with pickles

CRISPY FRIED CAULIFLOWER

Lightly battered cauliflower florets with smoked paprika aioli, fresh herbs & lemon (VG)

MAINS

ATLANTIC SALMON

Pan-seared Atlantic salmon with paprika roasted potatoes, asparagus & hollandaise sauce

ROAST TURKEY BREAST

Traditional roast turkey with shaved ham, potato & leek mash, broccolini & cranberry jus

ROASTED VEGETABLE STACK

Layers of roasted eggplant, zucchini, pumpkin & capsicum served with rosemary potatoes, broccolini & a rich tomato herb sauce (VGN)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Warm Christmas pudding served with vanilla custard, vanilla ice cream & fresh strawberries

MASH STOUT BROWNIE

Warm chocolate brownie made with MASH stout served with salted caramel sauce, vanilla ice cream & fresh berries

PLEASE ADVISE OUR TEAM OF ANY
DIETARY REQUIREMENTS WHEN BOOKING