

~ FESTIVE LUNCH MENU ~

Homemade Soup served with Wattleseed damper.

Or

Old fashioned shrimp cocktail.

Traditional roast turkey, served with ham, roast potatoes, vegetables and cranberry sauce.

Or

Oven-baked Trevally with native spices served with chips and salad.

House made Christmas pudding served with brandy sauce.

Or

Choice of cakes from selection in cake fridge.

Freshly brewed tea or coffee served with house made lemon myrtle shortbread.

\$25.0 ~ 2 Course

\$29.5 ~ 3 Course

~ FESTIVE DINNER MENU ~

Deep fried Tassie camembert served with cranberry & orange sauce.

or

Tasmanian Smoked Salmon served with avocado salsa, wild rocket, crusty bread, capers and parsley oil.

or

Homemade Soup of the day served with Wattleseed damper.

Grilled Flathead tails with scallops, served with a lemon dressing, mash and salad.

or

Char-grilled eye fillet steak served with a mushroom and bacon jus, wedges and salad.

or

Roasted turkey breast and honey baked ham, served with roast potatoes, vegetables, cranberry sauce and gravy.

Lemon tart served with double cream, local strawberries and wild hibiscus syrup.

or

Traditional Christmas pudding served with fresh summer berries and Chef's boozy brandy sauce.

or

Yarra Valley strawberry crepes served with double cream.

Freshly brewed tea or coffee served with housemade lemon myrtle shortbread.

\$39.5 ~ 2 Course

\$48.0 ~ 3 Course