

## Christmas Day Menu

Wednesday 25 December 2024

1<sup>st</sup> seating 11am    2<sup>nd</sup> seating 2.15pm

195 per person - 50 per child

A Selection of Garlic and Herb Bread

### Entrée

Choice of:

Seafood Chowder or Pumpkin Soup

Seven Sydney Rock Oysters Natural

Grilled Haloumi Cheese w Olive Oil

Salt and Pepper Calamari

Smoked Tasmanian Salmon

Avocado and King Prawn Cocktail

Japanese Scallops w Soy, Chilli, Ginger, Shallots

Deep-Fried Calamari Rings

Zucchini Flowers Filled w Ricotta, Spinach – Deep-Fried

### Main

Choice of:

Whole Rainbow Trout Baked w Spinach, Smoked Salmon, Cream

Atlantic Salmon Grilled w Champagne Butter

Whiting Fillets Deep-Fried in Tempura w French Fries

Chicken Kiev Roasted w Ricotta, Spinach

Wild Barramundi Fillet w Baby Rocket, Semi-dried Tomatoes

Pork Belly Roasted w Scallops, Sherry Reduction

Half Lobster Mornay, Garlic Butter, Salad

Veal Medallions Roasted w Mushrooms, Red Wine Jus

Beef Fillet Grilled w Peppercorn Sauce

*(All Mains Served w Seasonal Steamed Vegetables)*

### Dessert

Choice of:

Sticky Date Pudding w Butterscotch

Trio of Home Gelato

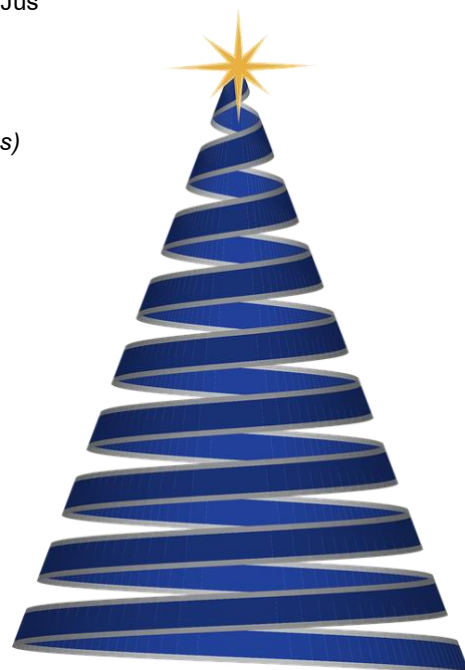
Vanilla Bruleè

Profiteroles au Chocolate

Seasonal Cheese Cake

Strawberries Bayblu

Home Made Pavlova



Espresso Coffee -Tea – Liqueur Chocolates – Biscotti