

## MENU

Cold Selection

SELECTION OF ROLLS & CRUSTY BREADS WITH BUTTER

LOCAL OYSTERS WITH AIOLI & CHILLI GINGER & LIME DRESSING

KING PRAWNS WITH LEMON & COCKTAIL SAUCE

CHARCUTERIE BOARD FEATURING: CONTINENTAL AND CURED MEATS, ANTIPASTO, ROASTED VEGETABLES & DIPS

Hot Selection

PORK MEDALLIONS WITH PORT WINE GRAVY & APPLE RELISH

TURKEY WITH CHESTNUT STUFFING & CRANBERRY SAUCE

**GLAZED HAM** 

SEAFOOD MARINARA WITH STEAMED RICE

GRILLED BARRAMUNDI FILLET WITH CAPER & LEMON BUTTER

BAKED POTATOES WITH ROSEMARY (v)

ROASTED PUMPKIN & CARROTS (v)

BUTTERED BEANS (V)

Salad Selection

GARDEN WITH ITALIAN DRESSING (V)

COS WITH BACON & BUTTERMILK DRESSING

POTATO SALAD WITH SOUR CREAM, EGG, SHALLOTS & MUSTARD MAYONNAISE (v)

Sweet Treats

PLUM PUDDING & BRANDY CUSTARD

CHERRY CHOCOLATE TRIFLE

PAVLOVA WITH MANGO & PASSIONFRUIT

HOUSEMADE ASSORTED CAKES & SLICES

**DOUBLE CREAM & BERRY COMPOTE** 

SEASONAL FRUIT SELECTION