

START

TRIO OF BRUNY ISLAND OYSTERS

- KILPATRICK, CRISPY BACON IN OUR HOUSE MADE KILPATRICK SAUCE
- NATURAL SEVERED WITH FRESH LEMON
- WASABI CREAM WITH PICKLED PEAR

SMOKED DUCK BREAST

CHAR GRILLED SMOKED DUCK BREAST WITH MANGO AND CHERRY TOMATO SALAD AND RASPBERRY BALSAMIC DRESSING

ROARING SEAFOOD COCKTAIL

CRAYFISH AND KING PRAWN COCKTAIL TOPPED WITH HOUSE MADE SEAFOOD SAUCE

BRUSCHETTA

- TRADITIONAL TOMATO, RED ONION, BASIL, GARLIC AND PARMESAN CHEESE
- FRESH GREEN AND BLACK OLIVES, CHIVES AND GOATS CHEESE
- SAUTÉD MUSHROOMS, CONFIT ONION AND THYME TOPPED WITH BRIE

MAINS

TRADITIONAL ROAST TURKEY

ROAST TURKEY POCKETED WITH PROSCIUTTO AND THYME WITH HONEY GLAZED HAM OFF THE BONE SEVERED WITH CHAT POTATO AND STEAMED GREENS

CAPE GRIM BEEF EYE FILLET

300G CAPE GRIM EYE FILLET WRAPPED IN STREAKY BACON WITH FORESTIER SAUCE SERVED WITH CHAT POTATO AND STEAMED GREENS

BAKED SALMON, SPINACH AND FETTA WELLINGTON

TASMANIAN SALMON WITH SPINACH AND FETTA WRAPPED IN FRESH PASTRY BAKED AND SEVERED WITH A CHIVE AND THYME GALETTE AND STEAMED GREENS

OUR ROARING CHRISTMAS SALAD

FRESH ORANGE, ROASTED PECAN, CANNELLINI BEANS, SAUTÉD FENNEL AND GOLDEN RAISIN SALAD  

DESSERT

TRADITIONAL PLUM PUDDING

WITH BRANDY CUSTARD AND VANILLA BEAN ICE-CREAM

CHOCOLATE CAKE

SOFT HEARTED CHOCOLATE CAKE WITH CHOCOLATE SOIL
AND HELLYERS ROAD WHISKY ICE-CREAM

RASPBERRY MERINGUE TART

HOUSE MADE RASPBERRY MERINGUE TART WITH CHOCOLATE MOUSSE AND TRUFFLES

CHEESE PLATTER

SELECTED TASMANIAN BRIE, BLUE AND CHEDDAR,
QUINCE PASTE, DRIED FRUIT AND LAVOSH CRISP BREAD
