

## START

**BRUNY ISLAND OYSTERS**  
CHAMPAGNE SHALLOT AND FRESH LIME

**PEKING DUCK MARYLAND**  
WITH STICKY CHARGRILLED POTATO AND GREEN BEAN SALAD

**SESAME CRUSTED KING PRAWNS**  
WATERCRESS AND BLOOD ORANGE SALAD

**EGGPLANT & VERJUICE BRUSCHETTA**  
WITH SOFT GOATS CHEESE, CANDIED WALNUT AND ROCKET SALAD

## PRICE

\$140 - ADULTS

\$80 - CHILDREN U/12

## MAINS

**TRADITIONAL TURKEY**  
TURKEY POCKETED WITH PROSCIUTTO AND THYME, WITH HONEY GLAZED HAM OFF THE BONE.

**CAPE GRIM BEEF EYE FILLET**  
WRAPPED IN STREAKY BACON, SERVED WITH A FORESTIER SAUCE.

**BAKED MACADAMIA CRUSTED BLUE EYE TREVALLA**  
WITH CRISPY LAYERED DILL POTATOES.

**MOROCCAN CHICKPEA AND RAISIN PILAF** ♻️  
TOPPED WITH CHARGRILLED HALOUMI

## DESSERT

**TRADITIONAL PLUM PUDDING**  
WITH BRANDY CUSTARD

**CHOCOLATE AND SALTED CARAMEL SOFT CENTRED SOUFFLÉ**  
WITH CHOCOLATE SOIL AND VANILLA BEAN ICE CREAM

**BERRY CENTRED LEMON MERINGUE TART**  
WITH DOUBLE CHOCOLATE TRUFFLES ON THE SIDE

**TASMANIAN SOFT CHEESE PLATE**  
QUINCE PASTE AND LAVOSH CRISP BREAD