

START

LEMON PEPPER CALAMARI

CUCUMBER AND CORIANDER SALAD WITH CITRUS AIOLI ^{GF}

SPICY CAPSICUM & GOAT'S CHEESE CROQUETTES

ASIAN SALAD SERVED WITH CITRUS AIOLI ^V

HOUSE MADE SAUSAGE

WITH POTATO PUREE, ONION CONFIT & RED WINE JUS ^{GF}

PRICES

\$55 - 2 COURSE

\$65 - 3 COURSE

MAINS

TRADITIONAL ROAST TURKEY

ROASTED ROOT VEGETABLES, STEAMED GREENS & CRANBERRY SAUCE.

CHARGRILLED PORK LOIN

SERVED WITH CHAMP HOUSE POTATO, HOUSE SALAD & CHILLI PLUM GLAZE

CRISPY SKIN TASMANIAN SALMON

WITH POTATO ROSTI, STEAMED GREENS & BURNT ORANGE SAUCE.

MUSHROOM RISOTTO

SELECTION OF WILD TASMANIAN MUSHROOMS FINISHED WITH FRESH HERBS
& AGED PARMESAN ^V ^{GF}

DESSERT

TRADITIONAL PLUM PUDDING

WITH BRANDY CUSTARD & MEANDER VALLEY DOUBLE CREAM

PAVLOVA

WITH BERRY COMPOTE, TOPPED WITH VANILLA BEAN ICECREAM

TRIO OF ICE-CREAMS ^{OR} SORBET SELECTION ^{GF}