



Menu Option 1

3 courses

\$ 35 per person (Alternate serves)

Entrée

Warm potato salad w/ *cured ham, Spanish onion, herbs and mustard dressing*
Coriander & Chilli Crab Tartlet

Main

Roast Turkey w/ *lemon mash, cranberry glaze and steamed vegetables*
Grilled barramundi served on a *pumpkin & prawn fritter, crisp pancetta & lime*
berve blanc

Dessert

Individual Plum Pudding w/ *brandy custard*
Sticky Date Pudding w/ *butterscotch sauce and cream*

Includes urn for tea/coffee

Option 2

2 courses

\$ 25 per person (Alternate serves)

Main

Duo of meats (*pork & ham*) w/ *baked & steamed vegetables & rich gravy.*
Chicken Parmagiana w/ *jarlsberg cheese, leg ham & Neopolitan sauce served*
with beer battered fries and garnish salad.

Dessert:

Apple Pie & Ice-Cream
Pavlova

Includes urn for tea/coffee

The above prices are inclusive of GST and subject to change without notice