

Christmas Cocktail on Arrival
Antipasto Shared Platter

Entrée

Lobster Ravioli, Grilled King Prawns, Prawn Veloute

Beetroot Cured Salmon, Cream Fraiche, Capers, Ciabatta, Salmon Roe

Duck & Cherry Pate, Ciabatta, Picked Vegetables

4 Cheese Arancini, Garlic Aioli, Tomato & Basil Sauce

Main Course

Christmas Plate, Roasted Pork, Beef and Turkey, Scallop Potatoes, Seasonal greens, Honey Baby Carrots, Yorkshire Pudding, Red Wine Jus

Pan-fried Salmon Fillet, Honey Pumpkin Puree, Broccolini, Grilled Tiger Prawns,
Ginger Ponzu Sauce

Half Live Lobster (Extra \$35)

Garlic Butter | Mornay | Natural

Scallop Potatoes, Seasonal Greens and Baby Carrots

Vegetarian Ravioli, Goat cheese, Pine Nuts, Spinach, Creamy Pesto Sauce

Dessert

Traditional Plum Pudding, Brandy custard, fresh Berries Chocolate Fondant, Vanilla Bean Ice-cream, fresh Berries Tea and Coffee

Fishermens firer



Christmas Kids Nenu (under 12) \$45pp

Main Course

Christmas Plate, Roasted Pork, Beef and, Turkey, Scallop Potatoes, Seasonal Greens, Baby Carrots, Gravy

Chicken Goujon, Chips and Salad

Calamari, Chips and Salad

Dessert

Ice-cream Sundae with Sprinkles
Chocolate | Strawberry

Chocolate Brownie with Ice-cream

Santa in a Pond Jelly

ALL KIDS MEALS WILL COME WITH A SMALL BEVERAGE

Fishermens fiver