

# Christmas Day 2018

\$95 p.p - Children 4-12yrs \$35  
Sittings at 12pm & 1pm only  
Bookings essential

## Nibbles on Arrival

Including fresh baked bread basket, house made dip, cherries & various local hills produce

## Entrée

### AUSTRALIAN SEAFOOD DUO (GF)

Spencer Gulf king prawns & Coffin Bay oysters with seafood sauce

### ORANGE GLAZED DUCK BREAST

With a noodle salad finished with a fried ginger & orange reduction

### CRUMBED HILLS CAMEMBERT (V)

Served on crisp cos leaves, marinated button mushrooms, roasted baby beets & a cranberry jelly

## Main

### MOUNTAIN PEPPER GRILLED LAMB BACKSTRAP

With sweet potato, caramelized shallots, fresh tabouli & sticky balsamic reduction

### ROAST TURKEY BREAST & BAKED HAHNDORF LEG HAM (GF)

Roasted duck fat baby potatoes, honey glazed baby carrots, steamed seasonal greens, rosemary gravy & cranberry sauce

### WILD CAUGHT NT BARRAMUNDI

With mushroom & pine nut risotto, steamed asparagus, blistered truss tomato & sauce choron

### SPICED BUTTERNUT PASTRY (V)

With garlic sautéed greens, cauliflower puree & onion jam

## Dessert

### STEAMED PLUM PUDDING

Served with eggnog anglaise, vanilla bean ice cream & roasted pistachio

### BAKED CARAMEL CHEESECAKE (GF)

Served with salted caramel sauce & toffee shatter

### WHITE CHRISTMAS SHORTBREAD TART

With fresh raspberry compote & cinnamon mascarpone

