



THE CHRISTMAS FEAST

CHOICE OF 2 COURSE @ \$48 PER HEAD

OR 3 COURSE @ \$58 PER HEAD

ENTREE

SUGAR CURED ATLANTIC SALMON

with salad of kale, onion, white balsamic and zucchini and
capsicum relish

CRUMBED GNOCCHI SALAD

rocket, onion, carrot and tomato "Kasundi" vinaigrette

POACHED CHICKEN AND PROSCIUTTO ROULADE

baby spinach, chargrilled asparagus and caramelised onion
marsla chutney

MAIN COURSE

TURKEY BREAST

broccolini , dutch carrot, rosemary potato, onion sage confit
and cranberry shiraz glaze

SALMON

Crispy skin, kale and baby spinach salad, chargilled
asparagus and lemon myrtle vinegar

SIRLOIN - COOKED MEDIUM

Cape Byron Sirloin with sautéed kale, potato, fennel
marsala jam and shiraz glaze

VEGETARIAN OPTIONS ON REQUEST

DESSERTS

CHRISTMAS PUDDING

with brandy custard

CHAI TEA FLAVOUED PANNA COTTA