

# CHRISTMAS SET MENU

<b>Two courses</b> (main course/dessert)	\$48
<b>Two courses</b> (entrée/main course)	\$55
<b>Three courses</b>	\$65

**GF = GLUTEN FREE**

**GFO = GLUTEN FREE OPTION AVAILABLE**

**PLEASE SELECT 2 ENTREES AND 3 MAIN COURSES FOR YOUR SET MENU**

## ENTRÉE

**Seafood chowder** – A creamy chowder filled with prawns, scallops and fresh Tasmanian seafood. Served with crusty ciabatta

**Salt & pepper squid** – Crumbed squid served on mesclun with sweet chilli lime dip

**Quail** – Chargrilled and served with a plum & ginger sauce (GFO)

**Glazed pork belly** – Twice cooked, served with cauliflower puree, beetroot jus with crumbled goat's cheese

**Vegetarian and vegan options available as an additional choice:**

**Chargrilled vegetable kebab** – fresh vegetables cooked on our famous charcoal grill (GF)

**Eggplant escabeche** – Classic Argentinian marinated eggplant served on polenta cake (vegan, GF)

## MAIN COURSE

**Tasmanian Atlantic salmon** – Fresh fillet of salmon, chargrilled and served with a béarnaise sauce (GFO)

**Roast duck** – Roasted half duck served with an orange and plum sauce (GFO)

**Lamb rack** – Chargrilled Tasmanian rack of lamb served with red currant and thyme jus (GFO)

**Porterhouse steak** – 300g Tasmanian porterhouse steak, chargrilled and topped with a garlic and herb butter (GFO)

**Vegetarian and vegan options available as an additional choice:**

**Vegetarian lasagna** – Layers of oven roasted mixed vegetables with ricotta and béchamel sauce

**Sweet potato risotto** – Roasted sweet potato made with brown rice (vegan, GF)

## DESSERT

**Christmas pudding**- Made in house and served with brandy butter

**Deconstructed Pavlova** – Light meringue with poached berries, seasonal fruit, Chantilly cream and vanilla bean ice cream (GFO)

**Please note:** All dietary requirements can be catered for upon advisement prior to the function date. ONE menu must be selected for all guests, i.e. one set menu or à la carte.