



# CHRISTMAS

## Menu

### Starters

- Selection of artisan bread rolls and butter
- Antipasti selection of smoked and cured meats, marinated and chargrilled vegetables, olives and cheese

### Cold Selection

- Freshly shucked sydney rock oysters with mignonette dressing and fresh lemon
- Blue swimmer crab with a lime, chilli and coriander dressing
- Fresh prawns with seafood sauce
- Fried salt and pepper calamari with citrus caper salt, garlic aioli and lemon

### Salads

- Baby cos salad with crispy bacon pieces, parmesan cheese, garlic croutons and Caesar dressing
- Green salad of mixed leaves with house dressing (GF)
- Bavarian potato salad with crispy bacon, chives and seeded mustard dressing (GF)
- Roasted pumpkin, wild rocket, dried cranberries and toasted walnuts with a pomegranate balsamic glaze (GF, V)

### Hot Selection

- Slow roasted pork with caramelised apple, house gravy and crackling (GF)
- Sliced turkey with dried cranberries and house made gravy (GF)
- Grilled Tasmanian salmon with a tomato, caper and chive salsa (GF)
- Maple roasted ham with house gravy
- Garlic and herb roasted vegetables (GF, V)
- Steamed seasonal greens (GF, V)

### Dessert

- Warm Christmas pudding with brandy custard
  - Fresh seasonal fruit platter (GF, V)
  - Assorted petite cakes and sweet delights
  - Selection of local and international cheeses, quince paste, dried fruits and crackers
  - Vittoria brewed coffee and selection of teas
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