



CHRISTMAS DINNER MENU

5:00 pm to 9:30 pm

STARTERS

BUTTERNUT SQUASH BISQUE

Cinnamon cream, bacon and fresh herb oil **VG**

OR

SANTA GREENS

Heirloom baby tomato, heritage greens, goat cheese mousse, pumpkin seed, dried cranberry, pickled beets, candied pecan and balsamic vinaigrette **VG GF**

ENTRÉE

PAN ROAST TURKEY

Served with pork belly, dry apricot, vegetables & bread stuffing. Accompanied with butter mashed potatoes, seasonal vegetables, pan gravy & cranberry chutney **GF**

OR

SALMON FILLET

Served with pea & mushroom riotto, carrot purée, broccoli & turmeric lemon cream **GF**

OR

VEGETABLE TIMBALE

Served with spinach, tomato, pepper, caramelised onion, portabella mushroom, creamy tomato sauce & pesto **VG**

DESSERT

BLUEBERRY CRÈME BRÛLÉE

Maple cream & fresh berries **GF**

Freshly brewed regular & decaffeinated coffee
Traditional and herbal teas

\$48.99 per adult

\$24.00 per child