



Christmas in July



two courses \$49.00
three courses \$59.00

EVERY **FRIDAY &
SATURDAY**
EVENING IN JULY

SET MENU

entree

COGNAC-FLAMED BUTTERNUT PUMPKIN SOUP IN A CUP WITH
ROASTED GARLIC & PARMESAN CROUTONS

PRAWN COCKTAIL WITH SHREDDED COS, AVOCADO & LIME MOUSSE

main

ROASTED PORCHETTA WITH SPICED APPLE SAUCE, ROASTED
HERB POTATOES & APPLES, PUMPKIN, HONEY-GLAZED
CAMELISED CARROTS & GREEN BEANS

OVEN-ROASTED TURKEY & DOUBLE-SMOKED HAM, CRANBERRY
SAUCE, ROASTED HERB POTATOES, PUMPKIN, HONEY-GLAZED
CAMELISED CARROTS & GREEN BEANS

TASMANIAN SALMON FILLET, GRILLED PRAWNS, POTATO PURÉE,
ROASTED CARROTS & GREEN BEANS

dessert

TRADITIONAL CHRISTMAS & SPICED FRUIT PUDDING
WITH BRANDY CUSTARD

DOUBLE CHOCOLATE CAKE WITH MARINATED CHERRY
& BERRY COMPOTE

FOLLOWED BY AFTER-DINNER MINT CHOCOLATES

BOOK AT RECEPTION NOW TO
RESERVE YOUR SEAT

