

Grazing Board

Cured meat, hard/semi hard/soft cheese, mixed grilled vegetables, fruits, raw vegetables, crackers, crispy bread, duo of dips and marinated olives

[GFO]

Starters

HOME MADE ROSEMARY
FOCACCIA
with maple butter

MAC AND CHEESE
CROQUETTES
with chipolata aioli

HOME MADE PORK AND
FENNEL SAUSAGE ROLL
with BBQ sauce

MEATBALLS [GF, NF]
with Napoli and herbs

FRIED CALAMARI [NF, DF]
with aioli

PORTARLINGTON FRESH
MUSSELS [GF, NF]
with white wine, olives and
tomato

AUSTRALIAN KING PRAWNS [GF, NF]
with cocktail sauce

FRESHLY SHUCKED NATURAL
OYSTERS [GF, DF, NF]
with mignonette

Mains

LEMON THYME ROASTED
TURKEY BREAST FILLET [GF, NF]
with Cumberland sauce

ROASTED PORK BELLY [GF, NF]
with honey bourbon sauce

MAPLE AND ORANGE GLAZED
CHAMPAGNE HAM [GF, NF]
with apple sauce

GRILLED BARRAMUNDI FILLET [GF, NF]
with tartare sauce

STUFFED EGGPLANT [GF, V, NF]
with peperonata and feta

Salads

GARDEN SALAD [GF, V, DF, NF]
mix leaf salad, carrot, cucumber,
red onion, tomato with honey
mustard dressing

THAI SALAD [GF, V, DF]
cabbage, julienne cucumber
and carrot, chopped Vietnamese
mint and coriander, fried
shallots, roasted pumpkin seeds
with Asian dressing

Sides

DUCK FAT ROASTED
POTATOES [GF, DF, NF]
with paprika rosemary salt

MAPLE AND THYME ROASTED
PUMPKIN [GF, V, NF]
with crumbled feta

SEASONAL STEAMED
VEGETABLES [GF, DF, V, NF]
with lemon and parsley

Sauces

HOUSE GRAVY

MUSHROOM GRAVY

AIOLI

BBQ SAUCE

Desserts

CHRISTMAS PUDDING
with vanilla custard

PAVLOVA [GF, NF]
mango, mixed berries with
passionfruit glaze

CHOCOLATE BROWNIE
pecan chocolate brownie,
whipped cream

FRUIT SALAD [GF, V, DF, NF]
with berry coulis

MIXED LOLLY BUFFET



[GF] GLUTEN FREE

[V] VEGETARIAN

[DF] DAIRY FREE

[NF] NUT FREE

Children's MENU

Mains

Chicken
Nuggets

Mini Beef
and Cheese
Sliders

Tempura
Battered
Fish
(Fish Cocktail)

Hot Chips

Mixed Lolly Buffet Available for Dessert

