



**2010
CHRISTMAS DAY MENU**

SOUP

roast pumpkin and coconut soup
served with a freshly baked crusty roll

COLD MEAT SELECTION

selection of smoked and cured cold meats with marinated vegetables
served with mustards and condiments

SEAFOOD SELECTION

western australian king prawn, marinated mussels
tasmanian smoked salmon with cocktail dressing
freshly shucked oysters

SALADS

tuna salad with pasta, capsicum, corn, scallion and tomato kasaundi
gourmet potato salad with bacon, chives tossed with honey and grain mustard dressing
classic caesar salad with parmesan, bacon and garlic croutons
classic greek salad with fetta, olives and balsamic dressing

CARVERY SELECTION

roast sirloin of beef with horseradish and gravy
roast loin of pork with crackling and apple sauce
roast turkey breast with dried apricot, herb and bacon stuffing
served with roast potatoes, baked butternut pumpkin and cauliflower cheese

HOT SELECTION

chicken medallions with tomato, olives, herbs and white wine sauce
home baked vegetarian lasagne
grilled barramundi fillets with lemon butter sauce
lamb korma with pappadams
served with steamed pilaf rice and steamed greens

DESSERT

traditional christmas pudding with butterscotch custard
fresh fruit pavlova
sherry soaked fruit trifle
selection of mini tartlets and tortes
orange meringue pie
chocolate mousse, fresh fruit salad
assorted cheeses with dried fruits and crispbread crackers

THE CHOCOLATE FOUNTAIN

profiteroles, strawberries, bananas, marshmallows and lollies with a flowing chocolate tower
selection of connoisseur ice cream
freshly brewed tea and coffee

FREE FLOWING BEVERAGE

the lone fig sparkling chardonnay pinot noir, sauvignon semillon blanc, shiraz
carlton draught and carlton mid strength, soft drinks

ADULTS \$135.00

CHILDREN {0-2 yrs free} {3-7 yrs \$35} {8-12 yrs \$45} {13-17 yrs \$75}