

Christmas Menu

Share platter of pitta bread, home-made tzatziki and beetroot dip to be served on arrival

Entrée (Choice of one) Calamari | lightly crumbed, cooked to golden brown, tossed in garlic butter Prawn Cocktail | fresh king prawns with homemade cocktail sauce

Half Dozen Natural Oysters | fresh natural oysters with cocktail sauce and lemon

Grilled Halloumi | served with roasted capsicum

Lamb Fillets | garlic, spinach, mushroom, white wine and cream sauce

Main Course (Choice of one)

Snapper | Gold Band Snapper served with garlic prawns in cream sauce and seasonal vegetables

Chicken Unicorn with two BBQ Prawns | Chicken breast cooked with spinach, sundried tomato,

parmesan cheese and garlic cream sauce and served with two BBQ prawns and seasonal vegetables

Lobster Mornay | famous lobster mornay served with french fries Eye Fillet | Eye Fillet with choice of sauce (mushroom, pepper, dianne or garlic cream), served with mash

Beef and Reef | half lobster mornay, eye fillet, two BBQ Prawns served on mash Potato and seasonal vegetable Additional \$25

potato and seasonal vegetables

Eggplant parmigiana | served with small Greek salad (vegetarian)

Desserts (Choice of one) Pavlova | served with cream and ice-cream Sticky Date | served with cream and ice cream Strawberry Romanoff | served with ice-cream

\$ 125 per person Note: Additional 20 % Public Holiday Surcharge will be applicable on the bill