

## **Christmas Menu**

pitta bread, home-made tzatziki and hummus 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

**Seafood Chowder** | served with bread roll and butter

**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 topping in cream sauce** 

**Chicken Unicorn** | Chicken breast cooked with spinach, sundried tomato, parmesan

cheese and garlic cream sauce and served with 1 half BBQ Bug and seasonal vegetables

**Lobster Mornay** | famous lobster mornay served with French fries

Eye Fillet | Eye Fillet with choice of sauce (mushroom, pepper, or garlic cream), served with

seasonal vegetable

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

**Sole whole |** famous Sole whole (NZ) grilled with lemon butter sauce and served with garlic prawn topping and seasonal vegetable

**Moussaka** | layer of eggplant, potato and bechamel sauce served with Greek salad (vegetarian)

**Desserts (Choice of one)** 

Pavlova | served with fruits cream and ice-cream

Sticky Date | served with fruits cream and ice cream

**Cheesecake of the Day** served with fruits, cream and ice-cream

\$ 145 per person

Note: Additional 20 % public holiday surcharge on the bill will be applicable