



Christmas Lunch Menu

Sunday 25th December 2022

Adelaide Hills olives, wood oven bread, olive oil & sweet balsamic

ENTRÉE TAPAS PLATTER

Whole S.A. prawn with salsa verde
Porcini & truffle arancini with herb aioli
Scallop, smoked salmon remoulade
Pork roulade, mango chilli salsa

MAIN COURSE [CHOICE of]

Traditional roast **TURKEY** with roast potatoes, parsnip purée, Dutch carrots, cranberry jus

Pumpkin & ricotta **GNOCCHI**, pumpkin cream, broccoli, walnuts & sage

Pan-fried **BARRAMUNDI** fillet, quinoa salad, summer beets & watercress emulsion

Chargrilled **PRIME BEEF STEAK**, shallot, beetroot, radish, red wine & truffle jus
[cooked medium rare]

[All mains served with salad]

DESSERT

Christmas pudding w/ brandy sauce & cherries
or
Vanilla panna cotta, Adelaide hills berries & pistachio biscotti

BEVERAGES

Sidewood Sparkling, Twin Island Sauvignon Blanc, Bent Creek 'Black Dog' Shiraz
Boags, Cascade Light, all soft drinks
Espresso, Flat White, or Long Black, T-Bar Teas

PRICES

Adult \$185.00

Teen [12-17 yrs.] \$120.00 [same food menu as above + soft drinks]

Child [under 12yrs] \$80.00 [Choice of: Pasta Napolitana; Turkey with Vegetables & Steak Fries; Fish fillet or Steak with Steak Fries & Salad. Followed by Ice cream with choc topping for dessert + soft drinks]

****PLEASE NOTE****

Deposit of \$20 per person is required at time of booking

Phone +61 8 8211 8666

Full payment is required by 10th December 2022 to retain your booking [NON-REFUNDABLE]
menu & content subject to final review