



CHRISTMAS DAY MENU

\$79 per person

(CHILDREN UNDER 12 HALF PRICE)

SOUP

Potato, leek and smoked salmon

The following items in each course are served to the table on platters to share
- no individual orders will be taken -

TAPAS

HALOUMI AND ZUCCHINI FRITTERS with dill and Greek style yoghurt

CHAR GRILLED TIGER PRAWNS with coriander & ginger served with Thai chilli sauce

FEKING DUCKWITS peking duck, hoisin sauce, spring onion in Chinese pancakes

TIGER TEES chicken satays with peanut sauce

SALT AND PEPPER SOUTH AUSTRALIAN SQUID with sweet chilli sauce

LAMB MEAT BALLS in peppercorn sauce with grain mustard

MAINS

PORK roasted pork loin with apricot and apple sauce, crackling and chipolatas

TURKEY FILLET CORDON BLEU crumbed and filled with ham and haloumi cheese, roast baby potatoes, whole cranberry marmalade and rich meat Christmas glaze

SEAFOOD THERMIDOR prawns, scallops, bugs and barramundi in a mustard and cheese sauce

MSA PORTERHOUSE STEAK CHARGRILLED medium with kipfler potatoes and bacon, red wine garlic sauce

TAPAS DESSERTS

Christmas pudding and brandy custard

Profiteroles with French vanilla mousse & chocolate sauce

Cinnamon donuts filled with jam & cream

Baileys & scorched almond icecream with biscotti



Freshly filtered Coffee or Tea and Chocolate Eggs

Please note: A deposit of \$10 per person is payable immediately to secure your booking.
Full payment (for food only) is required by November 15th 2008.