

Christmas Functions

ALTERNATE DROP

2 COURSE \$65 | 3 COURSE \$75 PER PERSON

Minimum 25 people

Entree

Antipasto - smoked salmon, ham, prosciutto and marinated vegetables

Add oysters & prawns - \$9

Oven roasted duck with special fried rice, elderberry and five spice dressing

Tasmanian scallops with avocado and mango salad, served with curry dressing

Smoked chicken breast served with marinated vegetable salad and cranberry dressing

Main Courses

Roast turkey, oven baked root vegetable, gratin potatoes, bacon and cranberry stuffing

Whiskey, honey and mustard glazed ham, oven roasted potatoes and vegetables,
served with sweet and sour gravy

Pan seared local fish, mashed potatoes and sautéed vegetables

Medium roasted Cape Grim scotch fillet with old fashioned Diane sauce, Hasselback potatoes and roasted vegetables

Dessert

Warm Christmas pudding with brandy custard, double cream, summer berry relish & gingerbread spice

Pavlova with seasonal berries and vanilla cream drizzled with berry coulis

Tasmanian cheese platter with dried fruits and crackers

Fruit mince pies

Freshly brewed tea & coffee

