



FESTIVE

ENTREE

Seared Queensland prawns

pickled walnuts, blue cheese and cream sauce, white truffle and tomato oil (gf)

Steak tartare

grilled Turkish bread, shaved parmesan, egg yolk and tarragon (gf)

Fig, goat's cheese and dried cranberry filo

lemon yoghurt, chilli jam and burnt butter (vego)

MAIN

Roast turkey breast with sage and onion stuffing

roast vegetables and potatoes, grilled chipolata, bacon, cranberry sauce and gravy (gf)

Garlic and rosemary studded barramundi fillet

melted leeks, grilled polenta, Christmas spiced pumpkin sauce (gf)

Roasted pork belly porchetta

grilled asparagus, potato rosti, fennel and orange salad, salsa verde (gf)

Butternut pumpkin, sweet potato and onion pie

3-cheese mornay sauce, roasted savoy cabbage, baby carrots and pickled walnuts (gf, vego)

DESSERT

Individual Christmas plum pudding

rum custard, choc-orange ice cream

Australian cheese selection

with grapes, quince and crackers (gfo)

Mango, coconut and lime panna cotta

with lime tuile (gfo)



\$48 FOR 2 COURSES & \$60 FOR 3 COURSES

Available for Lunch & Dinner in Club Dining