



Christmas Menu 1 - Available Lunch Only

Home Baked Bread and Olive oil on your table

Main Course

Roasted Lemon and Herb Chicken Breast

Roasted chicken breast with herb and lemon crust, pork and herb stuffing, cranberry sauce and red wine gravy

Or

Grilled Pork Loin Cutlet

Linley Valley pork loin cutlet with Granny Smith apple sauce and thyme jus

All mains served with sea salt roasted potatoes and seasonal vegetables

Dessert

Christmas pudding with brandy cream

\$38.00 per person, inclusive of table decorations and Bon bons

Christmas Menu 2 - Available Lunch Only

Entrée

White Salt Caesar Salad

Classic Caesar salad with smoked bacon and marinated anchovies

Or

Bruschetta

Semi dried tomatoes, red onion and herbs with avocado, Danish feta, rocket and balsamic glaze

Main Course

Roasted Lemon and Herb Chicken Breast

Roasted chicken breast with herb and lemon crust, pork and herb stuffing, cranberry sauce and red wine gravy

Or

Grilled Pork loin Cutlet

Linley Valley Pork loin cutlet with Granny Smith apple sauce and thyme jus

All mains served with sea salt roasted potatoes and seasonal vegetables

Dessert

Christmas pudding with brandy cream

\$45.00 per person, inclusive of table decorations and Bon bons

Christmas Menu 3 - Available Lunch & Dinner

Entrée

Prawn Cocktail

A traditional style prawn cocktail with baby cos lettuce, cucumber, cherry tomatoes and Marie Rose dressing

Or

White Salt Caesar Salad

Classic Caesar salad with smoked bacon and marinated anchovies

Or

Bruschetta

Semi dried tomatoes, red onion and herbs with avocado, Danish feta, rocket and balsamic glaze

Main Course

Roasted Lemon and Herb Chicken Breast

Roasted chicken breast with herb and lemon crust, pork and herb stuffing, cranberry sauce and red wine gravy

Or

Grilled Pork Loin Cutlet

Linley Valley pork loin cutlet with Granny Smith apple sauce and thyme jus

Or

Tasmanian Salmon

Grilled Fresh Tasmanian Salmon with tomato, shallot and herb dressing

All mains served with sea salt roasted potatoes and seasonal vegetables

Dessert

Christmas pudding with brandy cream

Or

Lemon and Lime Tart and raspberry puree

\$55.00 per person, inclusive of table decorations and bon bons

Christmas Menu 4 - Available Lunch & Dinner

Entrée

Smoked Salmon, Prawns and Avocado

Smoked salmon, tiger prawn cutlets and avocado with baby cos, Marie Rose dressing and smoked paprika

Or

House Smoked Duck Breast

Slices of smoked Duck breast with a Asian style salad, sesame seeds and honey soy dressing

Or

Warm Salad of Scallops and Bacon

Pan seared scallops and bacon, mixed leaf, red onion and cherry tomato salad with a whole grain mustard dressing

Or

Fresh Australian Oysters

6 Natural oysters with mignonette sauce (black pepper, shallots and red wine vinegar)

Main Course

Roasted Lemon and Herb Chicken Breast

Roasted chicken breast with herb and lemon crust, pork and herb stuffing, cranberry sauce and red wine gravy

Or

Grilled Pork Loin

Linley Valley pork loin cutlet with Granny Smith apple sauce and thyme jus

Or

Tasmanian Salmon with Tiger Prawns

Grilled Fresh Tasmanian Salmon and grilled tiger prawns with tomato, shallot and herb dressing

Or

Grilled Rib Eye Steak

400g M.S.A beef rib eye, cooked medium with red wine jus

All mains served sea salt baby potatoes and seasonal vegetables

Dessert

Traditional Christmas pudding with brandy cream

Or

Lemon and Lime Tart with raspberry puree

Or

Dark Chocolate Tart with Chantilly cream

\$65.00 per person, inclusive of table decorations and Bon bons

Vegetarian Christmas Options Lunch and Dinner

Entrée

Zucchini, sweet corn and Spring Onion Fritters

Zucchini, corn and spring onion fritters with Parmesan and mesculin salad and dill crème fraiche

Or

Bruschetta

Semi dried tomatoes, red onion and herbs with avocado, Danish feta, rocket and balsamic glaze

Main Course

Warm Field Mushroom and Goats Cheese Salad

Flat Mushrooms baked with herbs and garlic with goat cheese, red onion, cherry tomato and mixed leaf salad balsamic glaze

Or

Roasted Mediterranean Style Vegetable Linguine

Egg plant, zucchini, capsicum, red onion and thyme with roasted tomatoes, spinach and fetta

One of each course can be inserted into any menu for vegetarian guests. Please advise numbers and menu choices at time of booking to ensure your preferences are available