

# Christmas

## LUNCH MENU

—  
MONDAY 25TH DECEMBER  
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### ADULTS

MEMBERS \$89 VISITORS \$105

### CHILDREN (UNDER 12)

MEMBERS \$30 VISITORS \$35





## COLD ENTRÉE

(ALTERNATE DROP)

### CRAB & PRAWN

crème fraiche w/ crab, prawns, herbs, cucumber, tobiko, flat bread crisp

### SMOKED GLAZED CHICKEN (GF)

cold smoked, beetroot puree, pineapple, goat cheese snow, arugula

VEGAN OPTION

### BEETROOT CAPRESE (V/VG/GF)

tomato, basil, avocado, cashew & sriracha cream

## MAINS

(ALTERNATE DROP)

### TURKEY BREAST (GFO)

cranberry glazed, crushed chats, broccolini, creamy mushroom gravy

### GLAZED HAM (GF)

orange, maple & five spice glazed, braised cabbage mash, broccolini, beetroot jus

VEGAN OPTION

### ROASTED STUFFED PEPPER (V/VG/GF)

spiced eggplant, chickpea, raisin, herbs stuffed pepper, saffron rice, tomato sugo

## DESSERT

(ALTERNATE DROP)

### PAVLOVA (GF)

summer fruits, orange marmalade, cream, chocolate sauce

### XMAS PUDDING

all spice, rum & raisin flavoured, crème anglaise, cream

VEGAN OPTION

### COCONUT SAGO PUDDING (V/VG/GF)

mango & berries compote

## KIDS

MAINS

**CRUMBED CHICKEN SCHNITZEL** served w/ chips & salad

**150G RUMP** served w/ chips & salad (GFO)

**CRISPY BATTERED FLATHEAD** served w/ chips & salad

**GRILLED CHICKEN** served w/ fresh garden salad (GF)

**PASTA** mushroom, cream, parmesan cheese (V)

DESSERT

**BANANA SPLIT** vanilla ice cream, chocolate fudge sauce, popcorn (V)

