

**available
november and
december**

**2-course set
menu and show**

\$60.00 per person
(GST included)

main meal (alternate drop)

Rack of lamb

Rack of lamb, oven baked, finished with a minted red wine jus, sweet potato mash and fresh garden vegetables.

Chicken Mediterranean

Chicken breast filled with cream cheese, feta, sundried tomatoes, olives and herbs, served with a sundried tomato cream sauce, sweet potato mash and garden fresh vegetables.

dessert (alternate drop)

Individual Christmas pudding

Served with hot custard, fresh cream and strawberry.

Lemon meringue pie served with fresh cream and trio of fruit puree (passionfruit, raspberry and mango).

**special request
meal options**

Gluten free and Celiac

Chicken avocado

Grilled chicken breast topped with fresh avocado served with garden fresh vegetables.

Vegetarian

Fire roasted vegetable ravioli

A blend of eggplant, capsicum, zucchini, potato, onion and carrot encased in egg pasta finished with a roasted pumpkin and basil cream sauce.

2009

christmas menu