

# **MENU**

PRIOR BOOKING

 $\overline{AND}$ 

PAYMENT

REQUIRED

2 Course \$55 Per person | 3 Course \$64 Per person Any Day in July for groups of 10 or more

## **STARTERS**

**Baked Garlic and Rosemary Camembert** 

Caraholy farm apples, walnuts and crackers, toasted sourdough GFO)

## Traditional Prawn Cocktail

Shark bay prawns, house made Marie Rose sauce, chiffonade baby cos, crusty garlic bread and lime

## Free Range Franklin River Pork Belly Bites

Roquette, sticky soy, chilli, spring onion, and pickled shallots

#### **Homemade Beetroot Fritters**

Hummus, herb salad, crumbled feta and dukkha (VE GF)

## **MAINS**

### **Roast Turkey**

Pigs in blankets, garlic & rosemary roast potatoes, seasonal roast vegetables, gravy and cranberry sauce (GF)

## Free Range Lilydale Chicken Liver & Bacon

In onion gravy, with mashed potato and peas (GF)

#### **Homemade Fish Pie**

Mandurah estuary blue swimmer crab meat, snapper, and South Australian mussels, white velouté sauce, topped with saffron mash, served with peas

## Pumpkin and Feta Stuffed Portobello Mushroom

Sticky balsamic mash potato, fresh cherry tomato salsa (VE GF)

## **DESSERTS**

### **Homemade Christmas Pudding**

Salted toffee sauce, pouring cream

## **Pavlova**

Italian style meringue with fresh fruit salad, whipped cream and berry coulis (GF)

### Pear & Walnut Cake

Fresh berries, berry coulis (VE GF)

