

C · L · U · B M · A · R · I · O · N

## CHRISTMAS MENU 2

**OPTION 1** - 1 ENTREE/2 MAINS - \$48 PER PERSON

**OPTION 2** - 2 MAIN/1 DESSERT - \$48 PER PERSON

**OPTION 3** - 1 ENTREE/2 MAIN/1 DESSERT - \$60 PER PERSON

**OPTION 4** - 2 ENTREE/2 MAIN/2 DESSERT - \$68 PER PERSON

### ENTREES

**Chef's Famous Soups** (choose from)

Smoked ham hock and split pea (GF)  
Pumpkin, coconut and coriander (VG, GF)  
Creamy potato and leek (V, GF)

**Salt and Szechuan Pepper Squid**

Crispy squid pieces tossed with sea salt, Szechuan pepper and crispy shallots served with cucumber ribbons, pickled vegetables and aioli

**Southern Fried Chicken**

Lightly spiced boneless fried chicken pieces with slaw and chipotle mayonnaise

**Prawn Cocktail (GF)**

Chilled poached prawns with iceberg lettuce chiffonade and Marie Rose sauce

**Vegetable Gyoza (VG)**

Lightly fried vegetable dumplings with Japanese dipping sauce, cucumber ribbons and pickled vegetables

### OPTIONAL EXTRAS

Served Prior to Meal Service

**Ciabatta bread roll and butter** - \$2.50 per person

**Gluten free bread roll and butter** - \$3.50 per person

**Table shared garlic bread** - \$2.50 per person

*Includes Table Clothes (Black or White),  
Bon Bons and Christmas Table Centrepieces*



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### MAINS

#### **Roast Turkey Breast (GF)**

With roast potatoes, vegetables, turkey gravy & cranberry sauce.

#### **Chicken Cordon Bleu**

Crumbed chicken breast filled with leg ham & cheese, with mashed potatoes, hollandaise sauce & broccolini.

#### **Barramundi (GF)**

Grilled saltwater Barramundi fillet with mild Thai yellow curry sauce, steamed rice & broccolini.

#### **Black Angus Sirloin Steak**

Grilled to medium with potato & spring onion rosti, bordelaise sauce & broccolini.

#### **Lamb Shank (GF)**

Slow braised with tomatoes, fresh herbs & red wine. Served with mashed potato & broccolini.

### DESSERTS

#### **Traditional Christmas Pudding**

Served with custard, vanilla ice cream & hazelnut praline.

#### **Chocolate & Walnut Brownie (GF)**

Served warm with whipped cream & raspberry sauce.

#### **Pavlova Alaska (GF)**

With whipped cream, vanilla ice cream, strawberries & passionfruit coulis.

#### **Apple Crumble**

With vanilla ice cream, fresh strawberries & maple drizzle.

#### **Seasonal Fruit Medley**

Diced seasonal fruits with lemon sorbet & raspberry sauce.

**Note:** Only available for Private Room Function Bookings only -  
Room Hire applies - Minimum of 30 guests.  
1.6% surcharge applies to all EFTPOS payments