

Adult Christmas Menu 2024

12PM-3PM

Includes a glass of sparkling wine on arrival for 18 and above. Soft drink or juice for under 18.

STARTERS

Fresh bread baked roll with butter (GF option available)

ENTRÉE: SERVED SHARED STYLE

- Fresh Australian tiger prawns with cocktail sauce (GF)
- Oysters' natural mignonette dressing (GF, LF)
- Steamed Mussels in lemon garlic butter sauce and fresh chili (GF, LF)
- Watermelon Carpaccio with cheese, rocket, grilled bread (V, VGO)

MAIN: GUESTS CHOOSE A MAIN

- Pork: Slow roasted pork leg with pineapple raisin sauce
- Lamb: Slow roast lamb with rosemary and garlic served with tzatziki sauce
 or
- Chicken: Slow-roasted chicken, stuffing, tarragon mustard jus
- Vegan: Roasted stuffed pumpkin filled with quinoa, chickpeas, spinach, toasted seeds, feta cheese and pomegranate dressing (V, VGO)

DESSERT: TASTING DESSERT SERVED SHARED STYLE

- Homemade Christmas pudding with brandy custard
- Pavlova with Summer Fruits & Chantilly Cream
- Homemade mini chocolate truffle cake

SIDE: SERVED SHARED STYLE

- Roasted cocktail potatoes, Ras el hanout, confit garlic herbs (GF, LF)
- Steamed Broccolini & beetroot, baby carrots with, toasted almond, Tahini sauce (V, LF, GF)
- Salad: Heirloom Tomato with Basil, pickled onion, marinated Feta & Black Olives

\$149

Club Wyndham owners get 15% off