

Chef's Special

Christmas in July

Saturday 3rd July to Sunday 1st August 2021

Saturday & Sunday lunch only



Three course menu \$69.50pp

Choice of one entrée, one main & one dessert

Two course menu \$59.50pp

Choice of one main & one dessert

Complementary welcome drink on arrival

A glass of house sparkling wine, house red/white wine or soft drink per person

Stonegate Chardonnay Pinot Noir
The Impressionist Cabernet Sauvignon
The Impressionist Sauvignon Blanc
The Impressionist Chardonnay

Entrée

SALT & PEPPER SQUID (GF)

Tender squid dusted in our own spice blend, lightly fried and served with lemon and homemade dipping sauce

SEFOOD CHOWDER

Loaded with prawns, mussels, clams, potatoes and carrots

SOUP OF THE DAY (V) (GFO)

Main

SNAPPER FILLET (GF)

Grilled snapper fillet served with Paris mash, broccolini, roasted vine cherry tomatoes and lemon beurre blanc

PORK BELLY (GV)

Crispy pork belly served with cauliflower puree, roasted pears & burnt apple sauce

VEGETARIAN PASTA (V)

Tossed in char grilled vegetables, garlic and chili

Dessert

CLASSIC CHRISTMAS PUDDING

Served with brandy custard

BERRY PAVLOVA

Merry Christmas in July