

Christmas Day Menu

TUESDAY 25 DECEMBER

Places available from 11.30am, members \$100, non members \$115, under 5 years free, 5 to 11 years \$35 and 12 to 15 years \$45.
Bookings are essential, call the Club on 4349 7796 or visit Reception.

Carving Station

APRICOT GLAZED PORK HAM SHOULDER

TURKEY ROLLED AND FILLED with cranberries and spiced apple

SLOW BRAISED LAMB SHOULDER with rosemary, thyme, and caramelised cocktail onions

12-HOUR SLOW ROASTED BEEF ANGUS RUMP marinated in garlic and mustard

CRISPY SKIN PORK BELLY with plum, fennel and sage relish

Carving Station Sides

RED WINE AND PEPPER GRAVY | MUSTARD BUTTER
CRANBERRY RELISH | APPLE CHUTNEY | MINT SAUCE

Vegetables

OVEN ROASTED THYME AND GARLIC KIPFLER POTATO topped with fresh herbs

MIXED WILD MUSHROOM RAGOUT with black pepper and thyme butter

BURNT BUTTER BEANS with smoked speck and toasted walnuts

CARAMELISED PUMPKIN with maple glaze

ROASTED MEDITERRANEAN VEGETABLES with Greek yogurt and pinenuts

BROCCOLI AND CAULIFLOWER GRATIN topped with melted Mersey Valley vintage cheddar and chives

Cold Seafood

FRESH COOKED KING PRAWNS

NATURAL SYDNEY ROCK OYSTERS

SMOKED TASMANIAN SALMON

Hot Seafood

CRISPY SKIN ATLANTIC SALMON with salsa verde

BABY OCTOPUS with a citrus and cognac marinade

Seafood Sides

HOUSE MADE TARTARE SAUCE | MADRAS AIOLI | REMOULADE
LEMONS/LIMES | MIGNONETTE DRESSING

Salad Station

MEDITERRANEAN STYLE VEGETABLE SALAD with roasted capsicum, eggplant, zucchini, artichokes, Spanish onion, cucumber and Mesclun

CREAMY PESTO AND PANCETTA PASTA SALAD with cured pork belly, sour cream, basil pesto, semi sundried tomatoes, baby spinach, chopped celery and Kalamata olives

ULTIMATE GARDEN SALAD with cucumber, tomato, Spanish onion, carrot, radish, snow peas, beetroot, capsicum, corn, chick peas, red cabbage and snow pea sprouts

MAKE YOUR OWN CAESAR SALAD with roasted chicken, cos lettuce, kale, Grana Padano Parmesan cheese, pecorino Romano, Persian fetta, maple bacon, smoked ham, garlic herb croutons, soft boiled eggs, caesar dressing, aioli, anchovies, chick peas

Desserts

CHRISTMAS PUDDING with crème Anglaise

CHRISTMAS LOG

SLOW BAKED LEMON LIME TART

CHOCOLATE MUD CAKE

COCONUT LIME CAKE

CARAMEL FUDGE

BAKED BLUEBERRY CHEESECAKE

INDIVIDUAL CAKES

CHOCOLATE TART

GLUTEN FREE CHOC ORANGE CAKE