

# a Festive Feast

## ENTRÉE

*Served to Tables for Sharing*

Fresh local prawns, house smoked salmon, Tasmanian oysters, lobster  
Octopus salad of gem lettuce, asparagus, salsa with chive & tarragon mayo  
Mignonette sauce | Fresh lemon

## MAIN COURSE

*Served Alternate Drop*

Stuffed local chicken with buttered cabbage, chestnuts,  
caramelised onions and cranberry jus  
Twice cooked pork with Grand Marnier plumped prunes, asparagus,  
rosti potato and crackling, with mulled white wine jus

## DESSERT

*Served as Grazing Station*

Selection of Christmas inspired petite desserts and cheese

## COCKTAIL ON ARRIVAL

Aperol Spritz

## LUNCH BEVERAGE PACKAGE

Azahara Chardonnay Pinot NV

Pocketwatch Sauvignon Blanc

Pocketwatch Chardonnay

Pocketwatch Cabernet Sauvignon

Stella Artois, Stella Legere, Lazy Yak Pale Ale, Cascade Light

Bulmers Cider

Victoria Park

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