



CHRISTMAS MENU

ENTREE

MEZZE PLATTER


A SELECTION OF COLD MEATS, PERSIAN FETTA, SMOKED SALMON, HUMMUS, BABA GHANOUSH, GARLIC SOURDOUGH, CRAB AND FETTA ARANCINI BALLS

SEAFOOD PLATTER

KING PRAWNS, FRESH SYDNEY ROCK OYSTERS, FRIED RIVER CALAMARI AND MARINATED MUSSELS WITH AIOLI

MAIN

TURKEY



OVEN BAKED TENDER ROASTED THYME CHRISTMAS TURKEY WITH SLICES OF HONEY GLAZED HAM SERVED WITH CREAMY MASH POTATOES AND ROASTED VEGETABLES, TOPPED WITH CRANBERRY SAUCE AND TRADEWINDS SPECIAL GRAVY

SALMON

PAN FRIED SALMON FILLETS, POTATO SCALLOPS, ASPARAGUS AND BROCCOLINI DRIZZLED WITH DILL CREAM SAUCE

BEEF

A SUCCULENT OVEN GRILLED FILLET OF BEEF (COOKED MEDIUM) SERVED WITH GARLIC POTATOES, ROASTED VEGETABLES, TOPPED WITH A DIANE SAUCE

DESSERT

CHRISTMAS PUDDING

PLUM PUDDING SERVED WITH BRANDY SAUCE AND VANILLA ICE CREAM

CHRISTMAS CAKE

LAYERS OF SPONGE CAKE, GERMAN BUTTER CREAM, STRAWBERRIES, SERVED WITH CREAM ANGLAISE AND VANILLA ICE CREAM



\$140 ADULTS / \$110 CHILDREN
PICK ONE ENTREE, MAIN AND DESSERT
COFFEE & TEA ARE INCLUDED