



CHRISTMAS IN JULY DINNER MENU

Friday 5th Sat 6th July

Entrees

- Chilli Corn Seafood Chowder w/ Fresh local Seafood & Crusty Bread \$19
 - Roasted Pumpkin & Goats Cheese Ravioli \$16
w/ Caramelised Onion Sage & Parmesan Cream
 - BBQ Skewer Board (beef, lamb, chicken) \$16
w/ Harissa, Cumin Raitia & Hummus.
 - Port Stephens Grade A Rock Oysters
Natural, Mornay or Smoked Salmon Creme Fraiche
½ Doz \$19 Doz \$36
 - Warm Damper Bread w/ whipped Organic Butter \$12

Mains

- Slow Cooked Lamb Shoulder w/ Roasted Butternut Pumpkin, \$32
Brussel Sprouts with Roasted Hazelnut & Balsamic Jus
 - Oven Roasted Chicken Breast \$33
w/ Potato Mornay, Crisp Brocolini & Pancetta
 - Whole Baked Baby Snapper, w/ Jacket Potatoes, \$33
Sour Cream, Smoked Speck & Corn Salsa
 - Roasted Pork Loin w/ Sweet Kumara, \$33
Snake Beans, & Caramelised Pear / Cider Glaze
- Wild Mushroom Tart w/ Asparagus, Pecorino & Gremolada. \$24

Dessert \$12.50

Traditional Christmas Pudding with Brandy Custard,
Sticky Date Pudding w/ Butterscotch Sauce ,
Mixed Berry Trifle with Fresh Cream



Euro is BYO Phone 49577188 to book.

