



christmas menu - \$55.00 per person

entrée *(served alternatively)*

drunken prawns flamed w vodka & chilli in a crispy pasty shell and chervil
wild and cultivated mushroom ravioli tossed w basil pesto, roasted pine nuts
& crispy fried leeks

cherry wood smoked chicken served on baby salad leaves w grapefruit
segments and a honey horseradish dressing

main course *(served alternatively)*

traditional roast turkey, smoked ham & cranberry sauce w roasted
vegetables

pan seared fillet of atlantic salmon on a baked sage gnocchi w lemon butter
sauce

slow roasted eye fillet of beef served on baked polenta, red wine reduction,
gorgonzola and fresh asparagus

dessert *(served alternatively)*

traditional plum pudding w brandy sauce and king island double cream
macadamia nut and caramel swirled cheese cake served w macadamia nut
brittle

summer pudding of seasonal berries w fresh cream and mint syrup

*available only in Deery's Restaurant and function rooms for
groups of 10 – 50 people*



christmas steak menu - \$55 per person

entrees:

served as share platters in the middle of the table

organic italian pane, aged balsamic, coolmunda extra virgin olive oil
natural oysters, lemon, cocktail sauce & chowder bread
salt & pepper calamari, tomato & chilli mayonnaise, mixed greens,
candied pepper dressing

main course *(served alternatively)*

400g rump or 350g sirloin w caramelized sweet potato, thyme roasted
field mushrooms

all steaks are served medium

garden salad & chips to share

cheese platter:

john mcdonald cheeses, w quince paste & mizura biscuits

*to ensure that our steaks are cooked to perfection, groups are seated
to a maximum of 10 people per table*