



\$55 Set Menu

Entrees

CRISPY CALAMARI

crumbed in coconut and sesame seeds on a bed of crispy cabbage with a basil dressing

SEAFOOD CHOWDER

green-lipped mussels, prawn, local fish and loads more served with garlic bread

BBQ WINGS

our specialty slow cooked 6 wings comes with cool ranch and BBQ sauce

GARLIC PRAWNS

sautéed prawns in a sauce of Tabasco, cream, and garlic, served with garlic bread

Mains

PRIME BEEF FILLET

char-grilled to your liking, served on potato gratin and béarnaise sauce
with a garnish of salad

SALMON FILLET

South Island salmon fillet char-grilled on a bed of creamy mash, season greens,
and dill hollandaise sauce

STONE GRILLED LAMB RUMP

herbs infused lamb rump served with mint sauce with salad and fries

ROASTED TURKEY

roasted turkey with cranberry stuffing served with baby potatoes and asparagus and
cranberry sauce

Desserts

WARM CHOCOLATE BROWNIE

served with chocolate sauce, whipped cream and ice cream

ICE CREAM SUNDAE

served with cream and chocolate sauce

CHRISTMAS PUDDING

served with crème anglaise sauce and vanilla ice cream