



Wings & Fins

Christmas Menu



ENTREE'S

TRIO OF BRUCHETTA - Toasted sourdough bread topped with

~ Prawns, rocket, aioli

~ Smoked salmon, red onion, capers

~ Crayfish, tomato salsa, parmesan

COLD SEAFOOD TASTING PLATE - Oysters, marinated calamari, mussels, sashimi, king prawns, smoked salmon, and condiments

SOUP OF THE DAY - Roasted pumpkin topped with crème fraîche and crusty croutons

MAIN'S

BLUE EYE - Oven baked blue eye fillet wrapped in prosciutto served with local asparagus, trussed tomato, sweet potato crisps topped with hollandaise sauce

TRADITIONAL TRIO OF ROAST - Oven roasted Turkey, pork and ham served with seasonal roasted vegetables accompanied with cranberry sauce and gravy

ANGUS STEAK - 150 day grain fed Angus strip loin served with field mushrooms, potato rosti, local asparagus with a fetta and herb butter

SEAFOOD MIXED GRILL - An array of our finest hot & cold seafood. Tasmanian oysters, king prawns, smoked salmon, grilled flake, seared scallops, salt & pepper squid, mussels, blue swimmer crab served with condiments, and lemon wedges.

DESSERT'S

CHRISTMAS PUDDING - Traditional steamed plum pudding served with brandy infused crème anglaise and vanilla bean ice-cream.

PANNA COTTA - White chocolate and vanilla bean panna cotta served with fresh summer berries, and Chantilly cream.

PAVLOVA - Mini Pavlova with king island cream with passionfruit, strawberries, and hazelnut praline

