



SERVED FROM 7 PM ~ TREE TOPS

STARTERS

APPLE SALAD

Apple salad with garden spinach, almonds, raisins, yoghurt dressing, red onion, pomegranate and island bleu cheese

PRAWNS

BBQ local prawns with edamame and roasted tomato salsa, pickled carrot ~ miso dressing, radish and scallions

GREEK SALAD

Cucumber, red onion, tomatoes, kalamata olives, red pepper, fresh parsley and lemon ~ oregano dressing

MAINS

CHICKEN

BBQ chicken breast marinated with fresh thyme, rosemary, olive oil and orange zest with roasted broccolini

PASTA

Fresh house pappardelle with roasted garlic, teardrop tomatoes, micro basil, baby arugula, crushed red pepper, lemon and Pecorino

STRIPLOIN

Char-broiled Angus striploin with garlic mashed potato, maple-roasted carrots and port demi-glacé

DESSERT

TRIPLE CHOCOLATE BROWNIE
LAPIS MANDARIN
APPLE UPSIDE DOWN CAKE

MASCARPONE VANILLA CAKE
CHRISTMAS FRUIT CAKE

