

## CHRISTMAS DAY LUNCH MENU 2017

### SOUTH AUSTRALIAN SHARE PLATE (ALL GF)

FLORETTE OF HARRIS SMOKED SALMON WITH WASABI MAYO - HOUSE SMOKED LEG HAM - HOUSE PASTRAMI, BLACK PEPPER & MUSTARD CRUST - HOUSE CURED SILVERSIDE, HONEY MUSTARD DRESSING - WHOLE COOKED SPENCER GULF PRAWNS WITH TEQUILA SALSA ROSA & LEMON - PICKLED BABY ONIONS - PICKLED BABY HEIRLOOM BEETROOT - CHARGRILLED ZUCCHINI, WHITE BALSAMIC VINAIGRETTE - BUFFALO MOZZARELLA WITH BASIL PESTO - CANDIED WALNUTS & CARAMELIZED PEAR

### CHURRASCO MAINS (ALL GF)

MOUTH WATERING MEATS & FISH SLOWLY ROASTED OVER HOT COALS, SERVED PLATTER STYLE  
TURKEY THIGH FILLET WITH CRANBERRY GLAZE  
MAPLE SYRUP AND CHERRY GLAZED LEG OF HAM

HUON TASMANIAN SALMON MARINATED IN SOY, MIRIN, GINGER, SESAME OIL & WASABI

CHAR SIU PORK SCOTCH WITH HOISIN, GINGER AND GARLIC

TRADITIONAL BRAZILIAN BEEF RUMP CAP SEASONED WITH ROCK SALT

### ACCOMPANIED BY

FRESHLY BAKED BRAZILIAN CHEESE BALLS  
ROASTED POTATOES, SUMAC, SEA SALT, LABNEH, PAPRIKA  
GREEN BEANS, CARROTS, SNOW PEAS, EXTRA VIRGIN OLIVE OIL, TOASTED ALMONDS, TARRAGON  
SALAD OF CRISP LETTUCE, ROMA TOMATOES, CUCUMBER, JAPANESE RADISH, SPANISH ONION, BALSAMIC VINAIGRETTE

### JUNGLE PLATE OF CHRISTMAS DESSERTS (YOU GET ALL 3) (ALL GF)

PETIT CHRISTMAS PUDDING WITH BRANDY CUSTARD - INDIVIDUAL BABY PAVLOVA WITH FRESH STRAWBERRIES AND RASPBERRY COULIS - CHOCOLATE CUP FILLED WITH WHITE CHOCOLATE MOUSSE AND DARK CHOCOLATE SHAVINGS

### THE KIDS CHRISTMAS LUNCH (YOU GET ALL 3)

SALT & PEPPER CALAMARI - CHICKEN BREAST NUGGETTS - MINI CHEESEBURGER - SALAD & FRIES

### KIDS DESSERT

STRAWBERRIES & ICE CREAM WITH CHOCOLATE COVERED JUNGLE SNAKES

ADULTS \$99 PP - KIDS 5-12 YRS (MAIN & DESSERT) \$29 (\$15 PP DEPOSIT WHEN BOOKING) - FULL PAYMENT BY 16TH DEC 2017 - PACKAGE AND PRICING MAY BE SUBJECT TO CHANGE\*  
PHONE 8362 2116 - BOOKINGS 11.30AM - 1.30PM

\* 10% PUBLIC HOLIDAY SURCHARGE APPLIES ON ALL DRINK PURCHASES