



GET FESTIVE WITH CLUB MENANGLE

ENTREE

Bread rolls & butter

Soup of the day

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Salt & pepper squid with lemon, lime mayonnaise (gf,df,nf)

Tomato bruschetta with parmesan & balsamic glaze (nf)

Chat potato, green pea & rosemary croquettes (nf)

MAINS

Christmas feast, brown sugar & bourbon oven roasted ham leg, oven roasted turkey breast with house made stuffing (gf,nf)

Roasted root vegetable medley with sweet potato, pumpkin, Spanish onion, turnips chat potato (gf,df,nf)

Steamed seasonal vegetables (gf,df,nf)

Chefs' vegetarian pasta of the day (nf)

Honey roasted baby carrots (gf,df,nf)

DESSERTS

Vanilla bean pannacotta

Baked cheesecake with gingerbread base & walnut praline

Christmas pudding with eggnog

Seasonal fruit platter

ADDITIONAL EXTRAS

Roasted pork loin with crackling // \$5.50 (gf,df,nf)

Beef sirloin with green peppercorn & macadamia crust // \$5.50 (gf,df,nf)

Baked barramundi fillet with lime Beurre Blanc & capers // \$12.50 (gf,nf)

250g wagyu rump steak // \$15 (gf,df,nf)

Vegan schnitzel // \$10 (gf,nf)

Sous vide chicken supreme with rosemary salt & butter \$10.50 // (gf,nf)