

The Brasserie — Christmas Day Menu

2 courses - \$45 per person • 3 courses - \$55 per person

Herb and garlic bread served on arrival. 1 bottle of Willowglen house wine included between 2 people or 1 jug of soft drink.

Entrée

Sizzling Squid

Tossed in garlic butter and served on a bed of sautéed onion

Soup of the day

Served with crusty bread. Please see your waiter for our soup specials

Prawn and avocado salad

Served with a spicy Thousand Island dressing, mango coulis and crisp mesculun lettuce

Traditional Australian handmade damper

Served with slices of smoked Christmas ham, camembert cheese and creamery butter

Main

Roast turkey

Served with seasoned stuffing, mashed potatoes, steamed vegetables and red wine jus

Grain fed sirloin (250g)

Served on our hot rock stone grill, accompanied by garden salad, jacket potato with sour cream and a green peppercorn sauce

Grilled pork chop

Served with roasted vegetables, crackling, maple apples and cider gravy

Sautéed barramundi fillet

Served with a native finger lime mayonnaise, crispy capers, fries and garden salad

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Dessert

Eggnog brûlée

Spiked with a dash of dark rum, topped by a crisp toffee crust and a slice of chocolate panettone

Ice cream trio

A trio of handmade Christmas ice-creams, candy cane, plum pudding and pumpkin pie

American style pecan pie

Served with double cream

Strawberry pavlova

With fresh strawberries, toffee praline, strawberry coulis, whipped cream and meringue

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