

## Christmas in July 2022

### **Soup of the day**

Tasmanian ham hock & pea (gf,df)

Thai pumpkin (gf,df,ve)

### **Cold**

Traditional garden salad (gf,df,ve)

Quinoa, broccolini & sultana salad (gf,df,ve)

Chickpea, cucumber & tahini salad (gf,df,ve)

Assorted local & cured meats (gf,df)

Selection of our finest Tasmanian & King Island cheeses, crackers & dried fruits (gfo)

### **Seafood**

Baked whole Tasmanian ocean trout (gf,df)

Tasmanian smoked salmon & wasabi aioli (gf)

Australian whole king prawns (gf,df)

Creamy shrimp salad, celery & dill (gf)

Green lip mussels (gf,df)

Grilled Tasmanian calamari, with chefs secret sauce (gf,df)

### **Hot**

Traditional maple syrup glazed ham (gf,df)

Chicken breast marinated in Napoli sauce, topped with cheese

Mt Roland lamb rump steaks (gf,df)

Chefs own vegetable curry (gf,df,ve)

Roasted & steamed local vegetables (gf,df,ve)

Steamed fragrant saffron rice (gf,df,ve)

### **Dessert**

Mini pavlova, whipped cream, berry compote

Steamed Mini plum pudding, vanilla custard

Seasonal fresh fruit platters

Selection of cakes & slices (gfo)

Hot & cold condiments available