

Christmas menu

PREMIUM EVENING GROUP MENU

TWO COURSES

\$47.50 per person

MAINS

Garlic & rosemary (hind) lamb shank

GF/DF

Garlic & rosemary slow braised shank on potato mash with seasonal vegetables & rich jus.

Roast pork with apple sauce

GF/DF

Oven roasted pork on potato mash with vegetables, jus & apple sauce.

Crumbed chicken breast

*/DF

Crumbed breast on potato mash with broccoli, cauliflower, carrot & pumpkin. Finished with jus & cranberry sauce.

GF if not crumbed

Vietnamese style beef slaw

GF/DF

Pan seared beef with rice noodles & Vietnamese style dressed slaw. Finished with fresh herbs.

A little spicy

JARKs Gurnard fish n chips

*/DF

Beer battered Gurnard with fries & salad.

GF if pan fried - no batter

Steak, fries & slaw

*

Approx. 280g ribeye beef with onion rings, fries & slaw.

GF if no onion rings

GF / DF / VEGAN

Italian style cauliflower & broccoli

Tossed through tomato, garlic, mustard, oregano, roast chickpeas & extra virgin olive oil.

Balsamic vegetable & mushroom salad

A range of warm vegetables with mushrooms & balsamic drizzle.

DESSERTS

Chocolate brownie slice

GF

With ice cream, cream & chocolate sauce.

Ice cream sundae

*

Passionfruit, caramel, chocolate or berry.

GF - ask for no wafer

Passionfruit pavlova

GF

Mini pavlova with passionfruit sauce, cream & ice cream.

DF if no ice cream or cream

Strawberry cheesecake

With ice cream & cream.

FOR DIETARY REQUIREMENTS ONLY

Snicker-like slice

VEGAN / DF / GF

Chocolate, peanut & caramel blended into a decadent slice.