



100% gluten free.

*Although we don't use nuts in any dish & all care is taken,
we cannot guarantee against trace amounts*

dob SET MENU

- 1:2 entrée & choice of main \$40 per person or alternate drop \$35 per person
- 2:1 choice of main, dessert \$40 per person or alternate drop \$35 per person
- 1:2:1 entrée, choice of main, dessert. \$47 per person or alternate drop \$42 per person
- 2:2:2 choice of entrée, choice of main and choice of dessert \$55 or alternate drop \$50 per person
- 2:3:2 choice of entrée, choice of main and choice of dessert \$65 per person

ENTRÉE

- Parmesan crusted asparagus with caprese salad and sticky balsamic
- Smoked salmon served on a petite potato, caper and dill salad
- Grilled chicken tenders with an Asian noodle salad
- Spiced lentil & zucchini balls served on white bean puree with chili & capsicum coulis

MAINS

- Smoked Turkey Roast served with sage, onion & bacon stuffing, roasted vegetables & cranberry glaze
- Chicken Breast served on a warm potato & chorizo salad, topped with crispy sweet potato & leek
- Vegetable Lasagne, house made & served with salad (can be made vegan upon request)
- Sirloin Steak served medium with roasted potatoes, broccoli & chasseur sauce
- Pan Fried Salmon served on sweet potato mash, spinach, asparagus & hollandaise sauce

DESSERTS

- Christmas pudding with brandy crème anglaise and candied mint
- Chocolate mud cake with whipped cream & berry compote
- Brandy snap basket filled with boysenberry ice cream & sprinkled with biscotti crumbs