



Wentirna Hill Club

Christmas Day Menu

Non members 85.0

Members 75.0

On Arrival

Beetroot cured salmon with Danish feta on toasted bread
Sautéed shitake mushrooms with butter, herbs and soy on toasted bread

Entree

Pork Belly
Double cooked served with Chinese black vinegar and palm sugar

Marinated King Prawns GF
In a chili, lime and ginger marinade served with a heirloom cherry tomato salad

House-made Mini Chicken Kievs
With cauliflower puree and poached garlic aioli

Spinach & Ricotta Ravioli
In vegetable broth with chives

Main

Christmas Roast GF
Pork, ham and turkey served with roasted vegetables, crackle and cranberry gravy

Kobe Wagyu Porterhouse GF
With dauphinoise potatoes, broccolini and Moreton bay bugs, topped with a white wine, cream and garlic sauce

Barramundi Neptune GF
Pocketed with cheese and shrimp mousse rested on sautéed broccolini, carrots and Asparagus, topped with baby caper sauce

Chicken Neuchatel
Filled with prawns, cheese and herbs on russet mash with broccolini and hollandaise

Dessert

Traditional Plum Pudding
With custard and double cream

Fresh Seasonal Fruit Salad GF
With lemon sorbet

New York Baked Cheese Cake
With strawberry glaze and chocolate shards

Traditional English Eton Mess GF
A mixture of strawberries, passion fruit, smashed meringue and double cream, topped with pistachio brittle

Big Kids

12 & under 30.0

Main

Christmas Roast GF
Fish & Chips
Spaghetti Bolognese

Dessert

Ice Cream Sundae GF
Traditional Plum Pudding

Kids

4 & under FREE

Main

Nuggets & Chips
Cheese Burger & Chips

Dessert

Ice Cream Sundae GF

A \$100 deposit to be paid at time of booking, full payment by 1st December, 2018