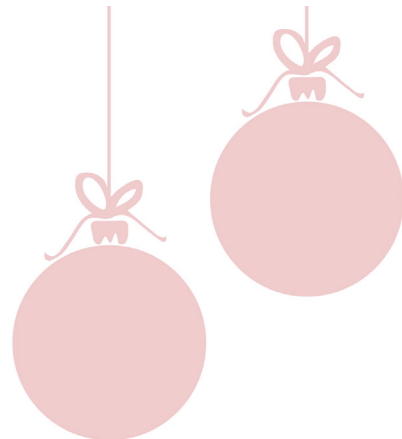




Cafe on the Deck

Christmas in July



Your whole group must choose from the same package. All packages are either alternate drop or you can provide choices prior to the day of your booking. Bookings and deposits are essential.

Silver Package

Two Courses **\$27.50**/per person

(Group Package. Available Tuesday-Friday for a minimum of 12 guests or more)

Main meals accompanied with Herb Roasted potatoes, Green Beans, Sage and Onion Stuffing and Cranberry Sauce.

Main:

Oven Roasted Turkey & Red Wine Jus (GF)

Double Baked Ham & Red Wine Jus (GF)

Secrets Roasted Vegetable Wellington & Onion Gravy (V)

Dessert:

Mixed Berry Pavlova w Berry Coulis & Chantilly Cream (GF)

Steamed Christmas Pudding & Vanilla Custard (GF)

(GF)	Gluten free
(GFA)	Gluten free available
(VA)	Vegetarian available
(V)	Vegetarian
(VG)	Vegan

ONE BILL
PER TABLE
THANKYOU

Gold Package

Two Courses **\$37.50**/per person
Three Courses **\$45**/per person

(Available for lunch Tuesday-Sunday for groups up to 80 guests or individual diners)

Main meals accompanied by Rosemary & Garlic Hasselback Potatoes, Herb Roasted Baby Carrots, Green Beans, Sage & Onion Stuffing (GF, V)

Entree:

Celeriac, White Bean & Chestnut Soup w Warm Sourdough (GF, V, VGA)

Baked Prawns w Lemon & Parsley Butter, Grilled Sourdough (GFA)

Chargrilled Peaches, Beetroot, Almonds & Feta Salad w Date Dressing (GF, V, VGA)

Main:

Roasted Pork Loin, Rhubarb & Rosemary Jelly, Crackling & Port Jus (GF)

Grilled King Snapper w Sweet Paprika Hollandaise (GF)

Maple Glazed Turkey, Cranberry Sauce & Port Jus (GF)

Secrets Spinach, Leek & Pumpkin Nut Roast w Onion Gravy (GF, V, VGA)

Dessert:

Secrets Steamed Christmas Pudding & Baileys Custard (GF)

Chocolate Pavlova w Mascarpone Cream & Strawberries (GF)

Rich Treacle Tart w Roasted Almond Gelato

