

# Christmas Menu 2018

3 course tapas menu \$60pp

choose 2 from each course

## ENTRÉE

**QUESADILLA**  
Duck & pickled cabbage,  
turmeric fried cauliflower

**GRILLED BABY OCTOPUS (GF)**  
Grilled lemon, aioli

**CHORIZO (GF)**  
Dried tomato, pepper & corn salsa

**GRILLED HALOUMI (GF / V)**  
Asparagus, rocket, lemon evoo

**GRILLED CIABATTA (V)**  
Trio of dips and evoo

## MAINS FROM THE CHARCOAL GRILL

All grilled items served with  
hand cut crispy potatoes  
& fresh garden salad

**GRILLED SWORDFISH (GF)**  
Chermoula butter

**BEEF FLANK SLICED (GF)**  
Chimichurri

**WHOLE BONELESS JERK CHICKEN (GF)**  
Chargrill pineapple salsa

**PORK COLLAR STEAK (GF)**  
BBQ peach chutney

**Cabana**  
POOL BAR & BBQ

## DESSERT

**ORANGE & CHOCOLATE TART**  
Raspberry coulis and  
chocolate crumb

**CHEESE PLATE**  
Selection of national &  
international cheeses and  
assorted accompaniments

**SPICED GINGER CAKE**  
Egg nog custard, vanilla ice cream

**STRAWBERRY SHORT CAKE**  
Soft biscuit, berry compote,  
thick cream

\*PLEASE NOTE OUR MENU IS DESIGNED TO SHARE BETWEEN FAMILY & FRIENDS.

MENU ONLY AVAILABLE FOR CHRISTMAS FUNCTIONS. GF - GLUTEN FREE V - VEGETARIAN