

Christmas Functions

It's that time of year again!

It's time to let yourself go and enjoy your Christmas Party!
We have the venue, the entertainment, the food and of course the bubbly!
If this sounds like what your looking for don't leave it too long!

Book Now!

CHRISTMAS SANTA SHOWS UPSTAIRS

3 Course Ala Carte Set Menu & Santa Show \$40

SHOW DATES

TUESDAY EVENINGS

7th December
14th December

FRIDAY EVENINGS

26th November
3rd December
10th December
17th December

SATURDAY EVENINGS

20th November
27th November
4th December
11th December
18th December

FRIDAY AND SATURDAY EVENINGS GROUND LEVEL

3 Course Ala Carte Set Dinner - \$35

TUES, WED OR THURS EVENINGS ANY LEVEL

3 Course Ala Carte Set Dinner - \$30

EVERYDAY LUNCHEONS ANY LEVEL

3 Course Set Menu
\$20.00 or \$30.00



GROUND LEVEL FRIDAY AND SATURDAY NIGHTS

CHRISTMAS DINNER - \$35

ENTREE

SOUP OF THE DAY

Please check today's specials for soup of the day served with crusty bread

CALAMARI RINGS

Lightly fried and served with tartare sauce

ROASTED MUSHROOMS

Mushroom cups filled with pine-nuts, feta cheese, parsley served with a thyme garlic cream

THAI CHICKEN

Tenders marinated in sweet chilli, ginger and lemon served on Thai salad and drizzled with a tangy lemongrass vinaigrette

MAIN

KING HENRY'S CHICKEN

A plump grilled chicken breast served with seasonal Vegetables and Potato with your choice of sauce: Boscaiola, Napolitana, Mushroom or Béarnaise

KING HENRY'S ROAST BEEF

Marinated and slowly roasted until tender. Sliced and served in our traditional gravy with creamy mash potato and seasonal vegetables

BARRAMUNDI FILLETS

Barramundi fillets grilled and served with potato and fresh steamed seasonal vegetables with your choice of sauce: Lemon butter, Mornay or Béarnaise sauce

PASTA ROYAL

Pasta tubes tossed through a creamy sauce of leek, mushroom, spinach and pine nuts, topped with shaved parmesan

DESSERT

CHOCOLATE MUD

Our famous Chocolate mud cake, finished with thick chocolate ganache icing

BLUEBERRY CHEESECAKE

Traditional creamy cheesecake baked into a biscuit shell, topped with blueberries

APPLE PIE

Stewed apples incrustated in a sweet pastry

PROFITEROLE

A big profiterole filled with custard and served with fresh cream



UPSTAIRS FRIDAY AND SATURDAY NIGHTS

CHRISTMAS DINNER & SANTA SHOW- \$40

ENTREE

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ANY LEVEL TUESDAY, WEDNESDAY, THURSDAY NIGHTS

CHRISTMAS DINNER - \$30

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* CHRISTMAS PARTY LUNCHEON *

3 COURSES \$20

Bon Bon's & Chocolate

Entree

CROSTINI BREAD

Turkish bread spread with Napolitana and grilled with cheese.

CHEESE AND CHIVE BREAD

Turkish bread toasted with fresh chives and two cheeses.

CHILLI CHEESE BREAD

Turkish bread toasted with sweet chilli and tasty cheese.

Main

SPAGHETTI ARABIATTA

Pasta strands tossed through a sauce of garlic, chilli, kalamata olives and tomato, finished with grated parmesan cheese!

FISH & CHIPS

Lightly coated fried fish fillet served with tartare sauce, lemon, golden fries and salad

LAMB SOUVLAKI

3 Marinated lamb skewers are char grilled and served on Greek salad and accompanied with a tzatziki dip.

PENNE BOSCAIOLA

Pasta tossed in a sauce of mushrooms, bacon, garlic and cream.

CHICKEN SNITZEL

Chicken Snitzel served with golden fries and your choice of:
Dianne, Pepper, Napolitana or Mushroom Sauce.

RICE AND CURRY

Our chef's curry creation of day served with basmati rice and pappadam.

DESSERT

APPLE PIE

Stewed apples incrusted in a sweet pastry.

ORANGE AND POPPY SEED CAKE

Moist combination of orange and Poppyseed sponge, topped with smooth cream cheese icing.

BANANA CAKE

Moist banana cake with a cream cheese icing.

CHOCOLATE BROWNIE

Traditional chocolate brownie an all time favourite.

CHRISTMAS LUNCH - 3 COURSES \$30.00

Bon Bon's, Chocolates and all the festive trimmings!

MUST PRE - ORDER THIS MENU

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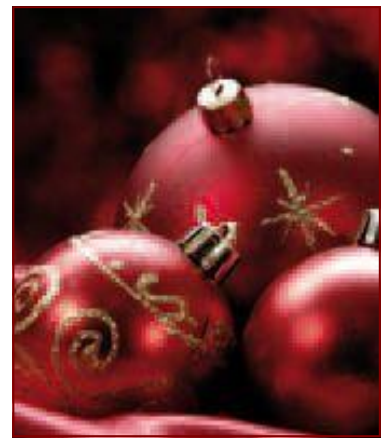
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Christmas High Tea Package

\$20 per head

Minimum 8 people

Includes

Bon Bon's and Free Gift
Tea or Espresso Coffee

Selection of Sandwiches and Wraps

Selection of Sweets

Home made scones

Home made muffins

Shortbread Cookies

Assorted Cakes

Chocolates

Selection of Savoury Finger Food

Assorted Pastizzi 's

Gourmet Pies

Chicken Wellington

Mini Quiches

Sweet Chilli Chicken Balls

Prawn Cutlets

Garlic Chicken Balls

Mushroom Puffs

Prawn Spring Rolls

Bookings Essential

High Tea is served

Tuesday to Friday 9am - 5pm

Saturdays 10am - 5pm

