

Christmas Menu

ADULTS: \$100p/p
13-17yrs: \$70p/p
UNDER 12s: \$55p/p
Kids under 3 free

11.30am – 3.30pm
Bookings Ph: 03 9870 9344 – payment required upon booking

STARTERS *for the table to share*

BREAD SELECTION

w extra virgin olive oil, balsamic reduction & dukkah

TAPAS PLATTER

gourmet cherry tomato, bocconcini & basil sticks (v)
natural oysters w tomato, cucumber & coriander salsa
mini beef wellingtons, red wine & mushroom duxelle w puff pastry
crispy tempura prawns
rare seared beef, onion jam, rocket & aioli on crostini
pickled mushrooms (vg)
semi dried tomato and onion relish on puff pastry (vg)

MAINS *choice of*

DUO ROAST

cranberry & walnut stuffed turkey, leg ham, roast potato & pumpkin,
seasonal veg w gravy & cranberry

EYE FILLET

w potato rosti & bean medley & red currant jus

BAKED SALMON

w pickled fennel, rocket & orange salad, radish & roasted kipfler potatoes

CAULIFLOWER AND CHICKPEA YELLOW THAI CURRY (vg)

w sticky rice, house pickles & roti

DESSERT

PETIT FOURS PLATTER

berry friand (gf), lemon meringue, plum pudding w custard, chocolate raspberry
mousse cup (gf), selection of macarons, chocolate pudding

Kids Menu

STARTER

KIDS SHARE PLATE

dim sims, spring rolls & potato cake

MAINS

CHEESEBURGER w chips

CHICKEN NUGGETS w chips

FISH & CHIPS

FETTUCCINE BOLOGNESE w parmesan

ROAST TURKEY w roast veg & gravy

DESSERT

FROG IN THE POND

ICE CREAM w topping

— THE —
CROYDON
— HOTEL —

Dietary requirements can be catered
for please advise upon booking
(vg) Vegan, (df) Dairy Free, (gf)
Gluten Free, (gfo) Gluten Free Option
Please note: We make every effort to
ensure these meals are gluten free, but
our busy kitchen cannot guarantee
they are allergen free

