

ENTRÉE

LINLEY VALLEY PORK BELLY

SANDALWOOD SMOKED PORK BELLY SERVED WITH TRUFFLE OIL & SRIRACHA AIOLI WITH A GREEN APPLE SALAD

CRISPY FRIED SQUID

SERVED WITH FRIED SHALLOTS, CORIANDER, CUCUMBER, RED PEPPERS & FINISHED WITH A MILDLY SPICED NAM-JIM DRESSING

CARNARVON KING PRAWN SALAD

FRESHLY STEAMED KING PRAWNS WITH A MANGO & AVOCADO SALSA, JAMON & MANGO MAYONNAISE

COCO'S BEEF CARPACCIO

SERVED WITH PARMESAN CRISPS, TRUFFLE OIL, BALSAMIC & BABY CAPERS

COCO'S CAESAR SALAD

WITH CANDIED SPICED BACON, SOFT BOILED EGG & RYE CROUTE WITH A LIGHT PARMESAN DRESSING (VEGETARIAN OPTION AVAILABLE AS WELL)



MAINS

CHRISTMAS TURKEY ROULADE

ROASTED TURKEY ROULADE WITH A PEAR & SAGE STUFFING, SERVED WITH BABY CARROTS, GREEN BEANS AND A RED WINE JUS

ADELAIDE HILLS ROAST DUCK

FREE RANGE HALF DUCK SERVED WITH ROASTED DUCK FAT KIPFLER POTATOES, PUMPKIN & ASPARAGUS

GERALDTON DHUFISH

SERVED ON LEMON BUTTERED POTATOES & CHARRED ASPARAGUS

PRIME BLACK ANGUS BEEF FILLET

CHAR GRILLED MEDIUM RARE SERVED WITH YORKSHIRE PUDDING, ROASTED DUCK FAT POTATOES, MUSHY GREEN PEAS AND A RICH RED WINE JUS

CONE BAY BARRAMUNDI

CRISPY SKIN BARRAMUNDI SERVED WITH CHARRED WATERMELON, ORANGE AND ROASTED EGGPLANT

HOUSE MADE LINGUINI

TOSSED WITH AVOCADO & CHERRY TOMATOES FINISHED IN A WHITE WINE BUTTER SAUCE

FOR THE TABLE

*Apple, avocado & cranberry salad
tossed with bean sprouts, sugar snap peas finished with a creamy basil dressing*

DESSERT

CHRISTMAS PUDDING

SERVED WARM WITH A VANILLA BEAN ANGLAISE

RUM & RAISIN BOMBE ALASKA

CREAMY RUM & RAISIN ICE-CREAM ENCASED IN SWIRLS OF MERINGUE, ON A STICKY DATE PUDDING SERVED WITH VANILLA BEAN ANGLAISE

TROPICAL PROFITEROLE

CHOUX PASTRY WITH LIME BUTTER CREAM, PINEAPPLE PASTILLES, CARAMELIZED PINEAPPLE, COCONUT & WHITE CHOCOLATE GANACHE FINISHED WITH MANGO SORBET

