

# ROYAL OAK FESTIVE SET MENU

**3 COURSES \$55**

WHOLE TABLE ONLY

## ENTRÉE

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### AUSTRALIAN CRUMB PRAWN CUTLET

ICEBERG, TURNIP, CHERRY TOMATO, ORANGE, RED ONION, CHIPOTLE MAYO.

## MAIN

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### TURKEY

ROASTED NEW POTATO, PUMPKIN, BROCCOLI, CARROTS, YORKSHIRE PUDDING, CRANBERRY SAUCE.

## DESSERT

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### TRADITIONAL CHRISTMAS PUDDING

VANILLA CUSTARD AND MIX BERRIES.



# ROYAL OAK FESTIVE MENU

**2 COURSES \$50 | 3 COURSES \$60**

WHOLE TABLE ONLY

## ENTRÉE (CHOICE OF)

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### AUSTRALIAN CRUMB PRAWN CUTLET

ICEBERG, TURNIP, CHERRY TOMATO, ORANGE, RED ONION, CHIPOTLE MAYO.

### PORK BELLY BITES

CHILLI AND SWEET SOY SAUCE, SPRING ONION, APPLE SLAW, WHITE SESAME

## MAIN (CHOICE OF)

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### TURKEY

ROASTED NEW POTATO, PUMPKIN, BROCCOLI, CARROTS, YORKSHIRE PUDDING, CRANBERRY SAUCE.

### SLOW -COOKED LAMB SHOULDER

OVEN BAKED SWEET POTATO, ASPARAGUS, TOASTED PINE NUTS, MINT JELLY.

### PAN SEARED BARRAMUNDI

SWEET AND SOUR BEETROOT, FAVA, KALE, HONEY AND DILL YOGURT

## DESSERT (CHOICE OF)

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### TRADITIONAL CHRISTMAS PUDDING

VANILLA CUSTARD AND MIX BERRIES.

### TIRAMISU

MIXED BERRY JAM

