



Christmas Dinner Menu

2 COURSE - \$55.00 | 3 COURSE - \$65.00

ENTREE

BROWN SUGAR CURED TASMANIAN SALMON

Crab meat remoulade, avruga and dill aioli.

HONEY GLAZED HAM

Caramelised pineapples, cherry sauce and crispy kale.

COLD SEAFOOD

Sydney rock oysters with eschallot vinaigrette cooked prawns and smoked trout with gribiche.

MAIN

ROAST TURKEY BREAST

Date and fig stuffing, balsamic onions and glazed carrots.

PAN FRIED BARRAMUNDI

Poached balmain bugs, grilled asparagus, caponata and squid ink aioli.

CHARRED BEEF FILLET

Mushroom and chorizo cannelloni, red onion jam, black garlic jus.

All mains will be served with Field house garden salad and potato mash

DESSERT

Mini fruit mince pie, orange and macadamia nut ginger bread and chocolate caramel plum pudding with warm custard.

* AVAILABLE IN FIELDHOUSE RESTAURANT ONLY ON 25.12.2018

* BOOKINGS PREFERRED - OPEN FROM 6 PM - 10 PM

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