



THE MONT.

CHRISTMAS MENU

\$140 per adult | \$45 per child (under 12) | Under 3 free

ENTREE

King Prawn Cocktail (I)(GF)

King prawns and shrimp with iceberg lettuce, cherry tomatoes, house-made seafood sauce and lemon.

Herb-Crusted Salmon (A)

Served with lemon myrtle aioli, rocket, shaved fennel and pickled onion.

Semi-Dried Tomato & Basil Croquettes (V)

Served with tomato sugo, rocket and parmesan.

MAINS

Christmas Roast (GF)

Roast pork, turkey and ham served with roast vegetables, broccolini, gravy and traditional accompaniments.

Pan-Seared Barramundi (A)(GF)

Served with buttered Pink Eye potatoes, cherry tomato, red onion salad, and herb butter.

Scotch Fillet (GF)

Cooked to your liking and served with duck fat potatoes, prosciutto-wrapped asparagus and red wine jus.

Stuffed Swiss Brown Mushrooms (V)

Served with roasted vegetable couscous and finished with balsamic glaze.

DESSERTS

Christmas Pudding

Served with vanilla ice cream and brandy custard.

Pavlova (GF)

With fresh cream, seasonal fruit and berry coulis.

Pistachio & Cherry Cheesecake

Served with cream and fresh berries.

KIDS MEALS

Chicken Schnitzel or Parmigiana & Chips

Fish & Chips (M)

Kids Roast & Vegetables (GF)

Chicken Nuggets & Chips

All kids' meals include a soft drink and dessert.

(V) Vegetarian | (GF) Gluten friendly | (VO) Vegetarian option can be requested |
(GFO) Gluten friendly can be requested | (VVO) Vegan option can be requested | (VV) Vegan
Seafood - (A) Australian (I) Imported (M) Mixed Origin