



# Christmas Lunch Menu

*a-la-carte dining experience, but all you can eat*

*1<sup>st</sup> Sitting*

*11:00AM - 1:00PM*

*2<sup>nd</sup> Sitting*

*1:00PM - 3:00PM*

<i>Club Member / Junior (Age 11 to 18)</i>	<i>90</i>
<i>Visitor</i>	<i>95</i>
<i>Child (Age 5 to 10)</i>	<i>45</i>
<i>Child (Age 4 or Under)</i>	<i>Free</i>



*\* Terms and Conditions Applied*



## This Christmas Begin with

### Bruschetta (2)

Toasted Turkish bread slice with garlic, roman tomato and onion salsa

### Oysters Kilpatrick (EA)(GF)

Grilled fresh oyster with bacon shallot and Sprinkle Worcestershire sauce

### Oyster Rockefeller (EA)

Oven baked fresh oyster with Hollandaise Sauce

### Salmon Tataki (4)(GF)

Lightly pan-sealed Tasmania salmon, sliced and served with ginger & shallot puree

### Creamy Garlic Prawn

Braised King Prawn in creamy garlic sauce, served with garlic Turkish bread-roll

### Satay Chicken Skew (2)(p)(GF)

Char-grill marinated chicken breast with rich peanut satay sauce

#### From the Ocean

##### Fresh Sydney Rock Oyster (EA)

Served with toasted sesames sweet soya and lemon wedges

##### Fresh whole Cooked King Prawns (5)

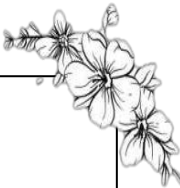
Served with Thousand Island dressing and Lemon wedges

##### Chilled Blue Swimmer Crab

Served with mustard Mayo

##### New Zealand Green Mussel (5)

Served with Sweet Chilli and Lemon Wedges



#### Side

Dinner Roll W/Butter

Garlic Turkish Bread Roll

Spaghetti Bolognese

Steam Veges (V)(GF)

Greek Salad (V)(GF)

Caesar Salad

Quinoa Salad (V)(GF)

Seafood Salad

Mustard Potato Salad (V)



#### Finger Liking Food

King Prawn Cutlet (2)

Chicken Nugget (4)

Steam Pork Xiu Long Bau (2)

Calamari (2)

Steak Fries

Steam Pork Dim Sim (2)

Edamame (Soy Bean)

Spring Roll (4)

Steam Shrimp Dumping (2)

## Soup of the Day



### Bisque (Seafood soup)

Smooth & creamy soup made from lobster, shrimp and scallop

### Pumpkin Soup (V) (GF)

Smooth & creamy soup made from fresh pumpkin, potato with vegetable broth



## Tiger's Signature

### Lobster Mornay

Baked half rock lobster on shell with béchamel sauce and double cheeses, served with steam asparagus/brocolini and carrot

### Bistro Grilled Skin on Barramundi

Grilled barramundi with crispy skin, served on creamy garlic sauce with mashed potato, steam asparagus/brocolini and carrot

### Sous Vide Full Blood Australian Wagyu Rump (GF)

55 degree slow cooked Wagyu rump steak to medium rear, served with pan-fried diced potato, asparagus/brocolini and red-wine gravy

### Lamb Shank (GF)

Twice Cooked Lamb Shank in tomato Based, Served with pan-fried diced potato, asparagus/brocolini and red wine gravy

### Roast Turkey (GF)

Sliced roasted Turkey Breast, Served with pan-fried diced potato, asparagus/brocolini and cranberry sauce

### Roast Ham (GF)

Sliced roasted Ham, served with Baked baby tomato, asparagus/brocolini and honey gravy



## Sweet like you

Classic Bread n Butter Pudding

Blueberry Cheese Cake

Tiramisu

Creme Brulee (GF)

Ice Cream with Topping

Christmas Pudding with Brandy Custard

Apple Crumble with Toast Almond

Pavlova with Passion-fruit

Penna Cotta (GF)

Daily Fresh Fruit

## Coffee, Tea or Santa

Black Coffee

Flat-White

Cafe Latte

Mocha

Hot Chocolate

Green Tea

Black Tea

Jasmine Tea

White Tea

Mini Muffin