

BB's

FESTIVE MENU

November 16th - 24th December

2 COURSE \$35

3 COURSE \$49

Entree

Twice cooked spiced pork belly served with Asian slaw & apple chutney

Prawns served with a rocket, watermelon, roasted pine nut and parmesan salad

Burrata, heirloom tomato, basil crisp, olive oil, balsamic

Main

Baked barramundi served with lemon caper sauce, roasted pumpkin mash
asparagus

Honey glazed ham with baby carrots, broccolini & roasted new potatoes

Beef Striploin 220g with potato gratan, blister tomatoes, green beans,
caramelised eschallots, jus

Dessert

Pavlova with cream, fruit & passionfruit coulis

Steamed christmas pudding served with crème anglaise

Chocolate fondant served with cream & berries