



3 Courses
\$29.50PP
1st Dec - 24th Dec

CHRISTMAS MENU

ENTREE

Brown Sugar Glazed Pork Belly
With Apple Sauce & Honey Carrot

Thai Tasting Plate
With Lemongrass & Coconut Broth,
Golden Palm Sugar Cucumber Cup & Papaya Salad

King Prawn Caesar Salad Soup
With Anchovy Crouton, Shaved Parmesan & Crisp Prosciutto

Please see your server for our vegetarian entrée of the day

MAIN

Eye Fillet Steak
With Potato Mash & Hollandaise Sauce

Rosemary Chicken Supreme
With Caramelized Onion Roesti, Roast Capsicum Sauce and Prosciutto

Tasmanian Atlantic Salmon Fillet
On Coconut Scented Rice with Bok Choy & Wasabi Cucumber Salad

Lacademie's Seafood Platter
King Prawns, Oysters, Beer Battered Flathead & Cajun Crab Claws
With Strawberry Cocktail Sauce & Crisp Garden Salad

DESSERT

Please see our delicious dessert board

Three courses \$29.50pp / One bill per table please

