

BMD Northcliffe Surf Club 2019 Christmas Festive Menu

Main Course \$25.90

Two Course Option \$38.90
(Entree or Dessert)

Three Course Celebration \$49.90

- Minimum 15 people -

Choose 1 of the following

- Entrée -

Local Prawn cocktail Tian with gazpacho & elderflower (gf)

or

Dry Aged Wagyu braseola with pickled mushroom, croutons & parmesan

or

Sumac roasted butternut pumpkin- beetroot, rocket, feta & pine nuts & red wine vinaigrette (v) (gf)

- Main -

Roast pork loin- walnut & sage stuffing, roasted dutch carrots, rosemary potatoes, charred broccolini, home style gravy & crackle

or

Baked spiced Ham & Turkey breast- walnut & sage stuffing, sautéed summer green vegetables, cranberry & jus

or

Grilled Barramundi & smoked salmon- fresh rocket & feta salad, salsa verde, scorched cherry tomatoes & charred lemon

- Dessert -

Christmas fruit pudding with custard & double cream

or

Pavlova fresh summer berries, cream, carambola & meringue dust

Why not include a beverage?

Glass of Wynn The Gables Cabernet Sauvignon 250ml \$13 or 150ml \$8

Glass of Squealing Pig Sauvignon Blanc 250ml \$13 or 150ml \$8

Pint of Local Beer \$8 or Premium and Craft Beer \$10

- Bookings essential -

Prepayment and minimum 14 days notice required for bookings

Includes Christmas crackers and decor for your table

p: 5539 8091 e: functions@northcliffesurfclub.com.au

#bmdnorthcliffe

#deck 32

#tower32