TASMANIA GOLF CLUB

Christmas Themed

MENU

ENTREE

Classic Prawn Cocktail (M)

Chilled ocean prawns tossed in a rich, tangy cocktail sauce, served over crisp iceberg lettuce with a dust of smoked paprika and fresh lemon.

Butternut Pumpkin and Fetta Arancini

Hand rolled arborio rice balls featuring caremelized sweet pumpkin and sharp Greek fetta, paired with a spiced tomato chilli jam relish.

Flame-Grilled Chicken Skewers

Flame-grilled chicken skewers with a bright mango citrus glaze served on a fresh crunchy salad mix.

MAIN COURSE

The Ultimate Festive Roast combo

A generous trio of succulent roast pork with crisp crackling, tender oven-roasted turkey breast, and honey-glazed baked ham, served with all the classic trimmings.

BBQ Myrtle Smoked Lamb Shoulder

Tender slow cooked lamb shoulder, glazed with a vibrant pomegranate reduction and garden-fresh mint.

Oven-Baked Fresh Fish of the Day (A)

Freshly caught local fish fillet topped with a golden, toasted macademia nut crumb, served over a rich and creamy lemon caperberry sauce.

All mains served with vegetables.

DESSERT

Traditional Plum Christmas Pudding

A rich, spiced pudding packed with brandy-steeped fruits, served warm with a generous pour of velvety brandy custard and vanilla ice cream.

Sunset Mini Pavlova

Soft centred pavlova topped with whipped cream, peach and passionfruit, and a drizzle of vibrant orange syrup.

Chocoalte Ripple Panna Cotta

Silky vanilla cream panna cotta with rich dark chocolate ripple crumbs, topped with whipped cream and a festive dust of crisp, freezed dried raspberries.

MAIN + DESSERT $45 PER PERSON

ENTREE AND MAIN $50.00 PER PERSON

ENTREE, MAIN AND DESSERT $60 PER PERSON

STARTS THURSDAY THE 12TH OF NOVEMBER