# MENU

## A COASTAL CHRISTMAS AT MOONEY MOONEY CLUB

## THREE-COURSE CHRISTMAS MENU - $130

### ENTRÉE

**Tiger Prawns (A)**
*whole and unpeeled with cocktail sauce and lemon*

**Pork Belly**
*pea puree and red wine jus*

**Charcuterie Plate**
*ham, salami, prosciutto, roasted vegetables, brie cheese, olives and crackers*

### MAIN

**Grilled Salmon (A)**
*kipfler potatoes, green beans and lemon beurre blanc sauce*

**Chicken Thigh Fillet**
*purple potatoes, broccoli, Dutch carrots and creamy mushroom sauce*

**Lamb Loin Chop**
*broccolini, chat potatoes and red wine jus*

### DESSERT

**Cheesecake**
*mixed berry coulis and fresh berries*

**Tiramisu**
*layers of espresso-soaked ladyfinger biscuits, ich cream mixture and dusting of cocoa powder*

## SEAFOOD PLATTER FOR TWO - $315

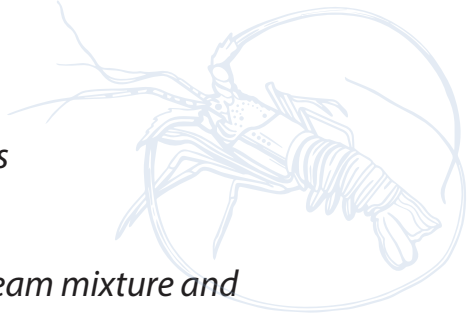
### A BEAUTIFULLY PRESENTED PLATTER OF FRESH SEAFOOD, AND DESSERT (M)

*natural oysters, grilled market fish fillet, smoked salmon, fresh tiger prawns, half lobster mornay, whole Moreton Bay bug, calamari rings, panko prawns, mixed leaf salad, chips, lemon, cocktail and tartare sauce*

### DESSERT

**Cheesecake**
*mixed berry coulis and fresh berries*

**Tiramisu**
*layers of espresso-soaked ladyfinger biscuits, ich cream mixture and dusting of cocoa powder*



**(A) = Australian (M) = Mixed Imported (I) = Imported**

**Options include one drink per person: house wine or a beer from the tap selection.**

# MENU

## A COASTAL CHRISTMAS AT MOONEY MOONEY CLUB

## KIDS MENU - $30

### 12 YEARS AND UNDER

**Beef Burger and Chips**
*tomato sauce*

**Chicken Nuggets and Chips**
*tomato sauce*

**Fish and Chips (I)**
*tartare sauce*

**Steak and Chips**
*tomato sauce*

## VEGETARIAN / VEGAN / GF

### ENTRÉE

**Spinach and Ricotta Gnocchi (V)**
*cream sauce*

**Grilled Vegetable Skewer (VE, GF)**
*mushroom, capsicum, onion, zucchini and pineapple*

### MAIN

**Mushroom Risotto (V)**
*spinach and cream sauce*

**Antipasto Plate (VE)**
*roasted capsicum, zucchini, mushroom, eggplant, olives, avocado, hummus and toasted sourdough*

### DESSERT

**Coconut Panna Cotta (VE, GF)**
*mixed berry coulis and fresh berries*

**(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free**

# BEVERAGE MENU

## A COASTAL CHRISTMAS AT MOONEY MOONEY CLUB

## WINE

**Anchorage Sparkling**

**Anchorage Semillon Sauvignon Blanc**

**Anchorage Carnet Merlot**

## TAP BEER

**V.B.**

**Great Northern Super Crisp**

**Carlton Dry**

**Hahn Super Dry**

**Tooheys New**

**Tooheys Old**

**Coopers Pale Ale**

**Mountain Culture Status Quo Pale Ale**