



GRAND CENTRAL CHRISTMAS MENU

2 Courses \$41.00 or 3 Courses \$49.00

This menu is Optional to Bookings of 15 people or more from November 1st until December 24th 2024 in the Grand Central Bistro or Function Room (PLEASE NOTE: must be pre-booked, all guests must eat off this menu, and group payment requested)

Entrée (set)

Soup

Roast Pumpkin soup served with sour cream and chives

Main Course (choice)

Traditional Roast Turkey

Roast Turkey served with roasted potatoes, seasonal vegetables finished with cranberry gravy

Marinated Lamb Rump

Marinated Lamb Rump served with mashed sweet potato, greens and finished with a seeded mustard jus

Oven Baked Barramundi

Oven baked Barramundi served with chips and salad, finished with a lemon butter sauce

Dessert (choice)

Fruit cake served warm finished with a brandy custard

OR

Cream filled profiteroles served with Cointreau sauce and a pistachio praline

Bookings of 60 people or more on a 2 course menu receive HALF PRICE Room Hire in the Function Room.
Bookings Essential On 8255 2555

