

CHRISTMAS MENU



**BOOK YOUR
FUNCTION NOW!**



A 'LA'CARTE RESTAURANT MENU • PIZZA
TAKE-AWAY • CATERING • FUNCTIONS AVAILABLE

www.foodatthewell.com.au

STARTERS (BANQUET)

LEMON AND CHILLI CALAMARI (GF)

GARLIC AND CHEESE PIZZA (V)

Olive oil, garlic, mozzarella cheese

VEGETARIAN SPRING ROLLS (V) (VO)

LUNCH (CHOICE OF... MUST PRE-ORDER)

CRISPY SKIN SALMON (GF)

Drizzled with a dill cream sauce and served with roasted Chat potatoes and seasonal mixed green vegetables

SATAY CHICKEN

Chicken tenders cooked in our Chef's special house made Satay Sauce served on a bed of rice

ASIAN BEEF SALAD (GF)

Strips of Eye Fillet tossed in a salad of mixed greens and julienne vegetables with Chef's special Hoisin dressing and dried shallots

THAI CHILLI PRAWNS (GF)

Fresh Tigers Prawns tossed in the Wok with Chef's Thai Chilli Sauce, Asian Vegetables and served with Rice Pilaf

TRIO OF CRUMBED LAMB CUTLETS

Served with Chat potatoes, seasonal vegetables then finished with a Red wine jus

SEASONAL CAJUN VEGETABLES (V)

Delicious mix of Roasted vegetables pan tossed in a lightly spiced cajun cream sauce and served on Rice Pilaf

DESSERT (PRE CHOOSE 2 DESSERTS TO BE SERVED 50/50 ALTERNATIVELY)

FRESH SUMMER FRUIT PAVLOVA

MINI APPLE PIE CINNAMON DONUT BITES

With Vanilla Bean ice cream

KAHLUA CHOCOLATE MOUSSE BASKET

STICKY DATE PUDDING

Covered in Butterscotch Sauce with Vanilla Bean ice cream

2 COURSE \$65.00

3 COURSE \$75.00

Drinks per consumption at Bar prices. Please inform us of any dietary requirements.
(V) Vegetarian (GF) Gluten Free