



Longbeach Hotel

presents ...

Christmas Lunch 2018

ENTRÉE

Smoked salmon salad – with baby capers, cherry tomatoes, aioli and salsa verde (GF)

Coconut crumbed prawns – with mango salsa and aioli

Vietnamese sugar cured beef salad – with bean shoots, coriander, onion, carrot, mint, toasted rice and kaffir lime leaf (GF)

Semi dried tomato and goats cheese arancini – with avocado cream

MAIN COURSE

Pork belly – with gremolata potatoes, apple puree and red wine jus (GF available)

Wagyu beef cheek – with celeriac puree steamed brocolini (GF)

Coffin bay barramundi fillet – with king prawns, potato rosti and lemon beurre blanc (GF)

Roast pumpkin, beetroot and fetta tart – with roquette, fennel, apple and parmesan remoulade

DESSERT

Dark chocolate ganache tart – with burnt orange praline cream cheese

Salted caramel parfait – with stewed apples and toasted almond flakes (GF)

Christmas berry pavlova – with double cream (GF)

ADULT \$90pp CHILDREN \$32 (12 and under)

www.longbeachhotel.com.au



Longbeach Hotel

presents ...

Christmas Lunch - Kids 2018

ENTRÉE

Garlic & Cheese Bread

MAIN COURSE

Roasted pork loin with chat potatoes, seasonal vegetables, home style chunky apple sauce

Battered fish & chips

Cheeseburger served with chips & salad

DESSERT

Chocolate mousse with whipped cream

ADULT \$90pp CHILDREN \$32 (12 and under)

www.longbeachhotel.com.au