



Christmas
Wapiti
Three Course Set Menu

Sharing Platter

Belly bites, Southern Fried Chicken, Fontina & Porcini Arancini Balls, Crispy Fries, Wedges. Served with sweet chilli and sour cream, Chilli Honey and Aioli. Served with freshly Baked Garlic Bread

Main Course

Grilled Venison Striploin

Seared striploin served with creamy mash potato, steamed seasonal vegetables and jus (GFOA).

Braised Lamb Shank

Tender braised served with potato gratin, Five Stags creamy slaw and gravy. (GFOA).

Fish of the Day

Grilled, served with a crisp garden salad, fries, house made tartare & lemon. (GFOA).

Hot Christmas Ham

With honey mustard, sweet chilli soy coriander dressing and roasted vegetables. (GFOA).

Pork Belly

Free range pork served with a chilli honey glaze, gratin, Five Stags creamy slaw crackling and a jus.

Haloumi Salad

Grilled Haloumi, crisp garden greens, beetroot and cashew hummus, pickled cucumber, red onion, roasted peppers, feta and chimichurri. (GFOA).

250gm Angus Ribeye Steak

Served Medium Rare with Five Stags creamy slaw, seasoned fries and jus. (GFOA).

Dessert

Mixed Platter to Share

Cheesecake of the day, Chocolate Brownie, Christmas Sticky Date with gooey choc sauce.

All our dishes may contain traces of gluten, nuts, seeds, onions, sulphites. Ingredients subject to change.

Minimum 6 people
\$65/3 course