



DECEMBER SET MENUS

2 COURSE \$39 3 COURSE \$45

Offer available from 1st thru 24th December 2025

Entrees

Salt & Pepper Poached Calamari

Served on a bed of chiffonade iceberg lettuce, drizzled with sweet chili aioli. (GF)

Parmesan Crusted Chicken Tenderloin

With mesclun lettuce, cherry tomato, cucumber, onion and basil pesto oil.

Crumbed Haloumi

With cherry tomato, olive salsa, and finished with balsamic glaze. (GF V)

Mains

Roast Turkey

Served with a trio of vegetables, steamed broccolini & beans, gravy, cranberry sauce and Yorkshire pudding. (GF)

Baked Barramundi

Served with garlic & sea salt kipfler potatoes, asparagus, and finished with dill & lemon hollandaise. (GF)

Whole Baked Mushroom

Filled with onion, herbs and ricotta, served with a salad of mesclun, tomato, cucumber and onion. (GF V)

Desserts

Kyttons Christmas Pudding

Served with brandy custard.

Berry & Chocolate Torte

A chocolate shortbread shell, filled with chocolate mousse, berry compote, strawberries, chocolate shards and whipped cream.

House-made Meringues

With lemon curd, whipped cream and strawberries. (GF DF on request)



Bookings Essential! WWW.MAIDOFACKLAND.COM.AU
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