

O L D  
**E L E P H A N T**  
H O U S E

## TWO COURSE CHRISTMAS LUNCH

### MAIN COURSE

Dinner roll and beurre (V)

Roast leg of lamb with garlic, rosemary, gravy (G, D)

Chilled pearl couscous salad with basil pesto, olives, capsicum, carrot, feta (V)

Chilled potato salad with egg, celery, red capsicum, garden herbs, mayo (V, G)

Selection of three condiments:

- Mint sauce (V, G, E)
- Mustard sauce (V, G)
- Chipotle aioli (V, G)

### VEGETARIAN OPTION

Homemade meatballs (plant based)  
with tomato & basil sauce, sourdough bread (VG, G)

(Includes dinner roll, condiments and salads)

### DESSERT

Christmas tree brownies summer berries, coconut pandan mousse (VG, G)

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten – (E) Made without egg

*\*Please note that this menu excludes beverages. Beverages are additional and can be purchased on the day. For a full list of our beverages, please see the drinks menu.*

*Our meals are prepared in a kitchen that also handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.*

*Normal T&Cs apply – please check the website.*

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## CHILDREN'S CHRISTMAS LUNCH

### MAIN COURSE

Roast leg of lamb with garlic, rosemary, gravy (G, D)

Hand-made kūmara chips (V, G, E, D)

(Includes condiments and salads)

### DESSERT

Tip Top Choc Bar

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