

Christmas Party Menu

Available from 16 November to 23 December 2009

Ciabata roll with butter.

Entrees

*Served as an alternate drop (choice of 2 mains),
or you can use our booking form to select mains individually.*

Soup of the Day

Prawn, mussel & scallop paella

A warm lemon chicken salad with asparagus, ruby grapefruit segments & pistachios

Three mushroom ravioli with char-grilled asparagus & a preserved lemon dressing

Char-grilled baby octopus served with a walnut & lemon pesto, rocket and an olive dressing

Duck rilette with onion jam, cornichons, pickled onions & grilled sour dough.

Mains

*Served as an alternate drop (choice of 2 mains),
or you can use our booking form to select mains individually.*

Char-grilled barramundi fillet with a warm Indian potato salad & cucumber yoghurt

Roast pork loin with tapenade, sage, grilled zucchini & a calvados cream jus

Italian gratinated slow roasted lamb rump with a vegetable & Kipfler potato braise & jus

Char-grilled fillet of beef served with garlic buttered field mushrooms, Spanish onion gratin & thick sliced grilled chips

Roast chicken breast with truffle oil mash potato & a mixed herb lemon salad

Desserts

*Served as an alternate drop (choice of 2 desserts),
or you can use our booking form to select desserts individually.*

Hot chocolate fondant with a double scoop of home made mixed berry ice cream

White chocolate mousse, raspberry & pistachio fairy floss

Banana speed with vanilla bean ice-cream, tuille & chocolate sauce

Frozen honey cheesecake, mango sorbet & pineapple in syrup

Classic Christmas pudding with custard, ice-cream & brandy cream

Brie cheese with prune & walnut paste, Iranian figs & lavosh crackers

\$44 per person – 2 courses

\$55 per person – 3 courses

All prices include 10% GST. Please return completed booking sheet by fax to (02) 6372 7525.

