

2010 Christmas in the Restaurant

ENTRÉE

Truffled Goats Fetta and Pea Ravioli with Confit fennel, Cauliflower Soubise and Slow Roasted Peponata

Sambal Prawn with Pandan Rice Cake, Spiced Tomato Chilli Chutney, Pickled Cucumber and Fresh Coconut

Honey Poached Duck Breast with Walnut and Apple Salad, Sherry Vinegar and White Onion Fondue

Beef Tartare with Pickled Pearl Onions, Foie Gras, Cress and Potato Foam

MAIN

MSA Graded Coorong Angus Scotch Fillet with Creamy Mash and a Smoked Tomato and Spanish Onion Chutney

Miso Roasted Corn Fed Chicken Breast with Soba Noodles, Soy Braised Shitake Mushrooms, Crispy Silken Tofu and Ginger Glaze

Market fish – our waiting staff will advise

Fontina, Eggplant and Spinach Moussaka with Roasted Tomato Dressing, and a Ruby Grapefruit, Rocket and Almond Salad

Includes Housebread with Balsamic & Olive Oil & Green Salad

DESSERT

Christmas Pudding with a Spiced Apple Ice cream and a Mulled Wine Syrup

Chocolate Tiramisu Pavé

Passionfruit Semi Freddo Vanilla Champagne Jelly and Pistachio Soil

Cheese – our waiting staff will advise

2 COURSES \$59.50PP 3 COURSES \$72.50PP

4 HOUR BEVERAGE PACKAGE AVAILABLE FOR AN ADDITIONAL \$35 PP
(JANZ SPARKLING, TAPESTRY SAUVIGNON BLANC, TAPESTRY SHIRAZ, PALE ALE, HAHNS SUPERDRY AND SOFT DRINKS)

