

CHRISTMAS MENU 2011



ENTRÉE

BAKED FOREST OF FUNGI TART WITH BEETROOT AND SPANISH ONION CONFIT, CHEVRE, WATERCRESS AND STICKY BALSMAIC

CHICKEN ROULADE WITH SPINACH AND BRIE UPON A MEDLEY OF JULIENNE SUMMER VEGETABLE

MAINS

TURKEY BREAST WITH APRICOT AND FIG PASTE, GREEN AND WHITE ASPARAGUS AND POMMES PUREE

300GM EYE FILLET WITH DAUPHONOISE POTATO, GREEN BEANS, GYPSY SPECK AND SHIRAZ JUS

NORTHERN TERRITORY BARRAMUNDI ON DUCHESS POTATO WITH CONFIT TOMATO AND CORN SALSA

DESSERT

TRADITIONAL PLUM PUDDING WITH BRANDY ANGLAISE AND VANILLA ICE CREAM AND FRESH CHERRIES

WHITE CHOCOLATE PANNA COTTA SERVED WITH RASPBERRY COMPOTE AND PISTACHIO TUILLE

2 COURSE \$42.5 (ONE MENU PER GROUP)

3 COURSE \$48.5

**10% DISCOUNT FOR ALL BOOKINGS SUNDAY-
WEDNESDAY (FOOD ONLY)**

\$20.00 PER PERSON DEPOSIT REQUIRED TO CONFIRM BOOKING.
FINAL NUMBERS MUST BE CONFIRMED 5 WORKING DAYS PRIOR,
THIS IS THE MINIMUM NUMBER OF GUESTS FOR WHICH YOU WILL
BE CHARGED.

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