



CHRISTMAS DAY MENU 2009

3 Courses for \$59

STARTER

Smoked Tasmanian salmon rolled with avocado and straw mushrooms

Thinly sliced pork fillets coated in parmesan and herbs served with onion and apple

Garlic prawns sautéed in prawn oil with spinach pasta

Roast turkey breast with onion and beetroot tart, mango salsa and cranberry jus

Seafood antipasto of oysters, prawns, smoked salmon with salmon roe and white wine vinaigrette

MAIN

Seafood rice paella of scampi, prawns, mussels, scallops and fish fillet

Rosemary, herbs and pine nut crusted lamb fillet with cous cous

Chargrilled eye fillet of grain fed beef with barbequed king prawns,
baked vegetable rosti and mushroom jus

Cornfed crumbed chicken kiev filled with mozzarella and herbs served with sweet
potato and sherry jus

Grilled John Dory fish fillet with wilted greens and spiced lemongrass coconut emulsion

SWEETS

Christmas pudding with vanilla bean ice cream and butterscotch sauce

Homemade profiteroles filled with custard and drizzled with rich chocolate sauce

Apple crumble with vanilla ice cream and anglaise sauce

Chocolate mousse with carmalised banana and whipped cream

Pavlova with melon salad, kiwi fruit and whipped cream