



## **Christmas Menu 2011**

### **ENTRÉE**

*Individual Tasting Plate:*

#### **Prawn Cutlet**

*Cucumber Round & Chilli Jam*

#### **Pine Nut Arancini**

*Pumpkin Puree, Sage & Garlic Aioli*

#### **Dukka Crusted Haloumi**

*Spicy Red Peperonata*

### **MAIN**

#### **Oven Roasted Pistachio Crusted Chicken Breast**

*Panzanella Salad of Roasted Peppers, Olives, Basil & Crusty Turkish Bread with Cranberry Vinaigrette*

#### **Pan Fried Swordfish Fillet**

*Cucumber Fettuccine, Roasted Tomato Consommé & Salmon Caviar*

#### **Char Grilled MSA Scotch Fillet**

*Cannellini Bean & Chorizo Cassoulet, Port Infused Onion Jam & Veal Jus*

#### **Beetroot & Goats Cheese Risotto**

*Toasted Pine Nuts & Baby Zucchini Flower*

### **DESSERT**

#### **Traditional Christmas Pudding**

*Brandy Custard, Fresh Cream & Fresh Cherries*

#### **Saffron Panna Cotta**

*Mulberry Compote & Fresh Mint Leaves*

***Main & Dessert: \$ 45.00 per person***

***3 Course: \$ 55.00 per person***

*Minimum 8 person booking  
Christmas Bon Bons provided  
Deposit of \$10 per head required when booking*