



# 2018 CHRISTMAS DAY

## MENU

### ELF'S SHARING PLATTER (to begin)

selection of premium seafood's, prime cold cuts, marinated vegetables, local cheeses, fresh baked breads & dips

### SANTA'S MAINS (choose your present)

**Snapper** braised leek, potatoes mousseline, sautéed ginger snow peas, corn puree, parsnip crisps (pescetarian)

**Rib Eye** rosemary dauphinoise, sunblushed béarnaise, confit shallot & crisps, asparagus, dutch carrots

**Roast** turkey & ham, maple & thyme glazed, apricot & chestnut stuffing, duck fat potatoes, broccolini, honey pumpkin, braised red cabbage, cranberry infused jus

**Celeriac Steak** salt baked & chargrilled cherry tomato tar tar, pumpkin puree, sweet potato crisps (vegan)

**Tortellini** veal and braised vegetable, artichoke velouté, wild mushrooms, micro chervil & parmesan crisp

### MRS CLAUS DESSERT BAR

**Traditional Plum Pudding** brandy custard

**Pavlova** fresh fruits, cream

**Christmas Mince Tarts** custard

**Mixed Berry Trifles**

**Assorted Fruit Tarts** custard

**\$120**  
PER  
PERSON



### KIDS MENU

3 - 12 YEARS **\$30**

choose from:

**Roast Turkey**  
vegetables, gravy

**Battered Flathead**  
chips, salad

**Chicken Schnitzel Strips**  
vegetables

**Includes Dessert Bar**

BOOKINGS ESSENTIAL. PH: 03 5976 0700

\$10 deposit per person required at time of booking. Full payment required by 12.12.2018.