

Set Menu

Christmas 2010



\$ 38 two course

\$ 49 three course

\$ 59 three course and Tapas selection

Entree

Tapas selection of smoked salmon, cured meats, roasted vegetables marinated olives, squid, skewers, dip grilled Turkish bread and more chefs surprises

or

Roasted pumpkin, cumin and feta soup with grilled Turkish bread

Harrisa chicken skewers w lemon and parsley couscous, wild rocket and baba ganoush

Salt and pepper citrus squid with witlof, rocket and coriander salad, sweet chili dipping sauce and lime wedges

Mains

Aldinga turkey breast with honey roasted ham, chipolatas, stuffing, baby roasted potatoes and red wine gravy

Oven baked Atlantic salmon with braised cabbage, asparagus, roasted pine nuts and a pesto cream sauce

Roasted scotch fillet steak on seeded mustard mash with broccolini and red wine glaze

*All meals served with mixed leaf garden salad

Desserts

Traditional Xmas pudding with vanilla bean anglaise, cherries and double cream

Almond and rose water Pavlova with double cream, current mixed berry compote and Belgium chocolate sauce

Belgium chocolate tart with poached pear, double cream and pistachio praline

*Minimum booking of 20 people on set menus. Menu subject to change. All prices are GST inclusive