

Christmas 2010

Dinner Menu

Entrees

- ★ Chilled Tiger Prawns with tomato tartare, sherry cream asparagus and balsamic
- ★ Cured Ocean Trout with goats milk fromage, cucumber noodles and beetroot sorbet
- ★ Roasted parsnip, apple and thyme soup
- ★ Confit of pork belly with pumpkin essence, spinach, poached cherries and sherry
- ★ Tempura prawns, black rice, chilli salad of mango, lychees and peanuts

Mains

- ★ Pancetta wrapped pork fillet , black pudding, baby turnips, potatoe strings and Madeira glaze
- ★ Turkey breast roulade with pumpkin lasagne, celery root cream, pineapple relish and elderberry foam
- ★ Grain feed beef fillet with potato and speck roesti, spinach, foie gras and jus
- ★ Pan-fried Tasmanian salmon with scadilia potatoes, speared asparagus, braised fennel and sauce vierge

Desserts

- ★ De-constructed Christmas pudding, brandy orange pannacotta, poached fruits, cherry foam and cake crumb ice-cream
- ★ Baked lemon tart with mandarin sorbet and berry sauce
- ★ Individual pavlovas with summer berries and passion fruit syrup
- ★ Chocolate Assiette, sorbet, ganache, tea foam

Package A

3 Course Dinner

\$50 per person

(one pre selected entrée, one pre selected main, one pre selected dessert)

Package B

3 Course Dinner

\$62 per person

(two pre selected entrees, two pre selected mains, two pre selected desserts)

**ALTERNATE
DROP**

**Price includes
Christmas
decorations**