

Christmas Day 2018

Chilled Bar

a selection of chilled appetisers

smoked salmon, marinated green lip mussels, poached prawns,
tuna pastrami, chilled asparagus, sliced prosciutto and salami,
marinated olives, assorted salads, breads, dips and sauces

Main Course

1-2 people: 1 choice

3-4 people: 2 choices

5+ people: 3 choices

Crispy pork knuckle with apple mustard, or
Whole roast chicken with cranberry sauce, or
Roast Angus beef medium rare with caramelised onion & red wine jus, or
Vegetarian option available by prior arrangement

served with

Green beans with almonds, truffled cauliflower cheese, and duck fat roasted potatoes

Dessert Buffet

a selection of classic desserts and pastries, including:

Brandy snaps
Dark chocolate éclairs
Cranberry and Marscapone cheesecake
Glazed chocolate mousse domes with almonds
Salted caramel profiteroles
Chocolate torte
Black Doris plum bavarois
Lemon meringue tartlets
Fruit Pavlova vacherins
Christmas mince pies
Assorted seasonal and tropical fruit

served with

TWG Teas and Emporio Coffee

\$160 per person \$90 per child under 12 Advance booking only, 50% deposit required

ARTISAN

DINING HOUSE