



CHRISTMAS DAY MENU

CANAPES

Spiced duck pithiver, whipped quince and candied walnuts
Cured ocean trout, crumpet, crème fraiche and finger lime
Roasted summer vegetable tartlet, Persian feta and caramelised red onion

ENTREE

Cured Hiramasa kingfish, poached Australian prawns, crab and yuzu mayo with Australian Scampi caviar, torched nectarine, avocado and native succulents

Vegetarian: Crusted Sweetcorn polenta, whipped goats curd, summer peas, candied beetroot with cashew and goji berry crumble

MAIN (select one)

Otway Pork loin, spiced red cabbage and radicchio, local asparagus, caramelised apple puree and spiced madeira jus

OR

Roasted free range turkey with pistachio and cranberry stuffing, creamed parsnip, local asparagus and red currant jus

Vegetarian – Spiced cauliflower, citrus cous cous, roasted carrot puree, radishes and green herb dressing

BEVERAGES

MCC Sparkling
MCC Sauvignon Blanc
Seppelt The Drives Chardonnay
MCC Shiraz
Heavy & light beer
Assorted soft drinks & juices

DESSERT

Gingerbread choux buns with spiced orange crème
Christmas puddings with brandy and vanilla crème anglaise
Stewed stone fruit, mascarpone, jam sponge, botrytis jelly and summer berry trifle
Classic lemon tarts, confit lemon crème fraiche
Valrhona chocolate and seasonal cherry yule log
Panettone “Bread and Butter” pudding
Mini pavlova, Yarra Valley dollop cream, passionfruit and mango

KIDS MEALS

Entree: Battered Infinity blue barramundi, chips, seasonal leaf salad and lemon mayonnaise

Main: Roasted free range turkey, roasted baby potatoes, steamed greens and gravy

