

CHRISTMAS MENU

When: Tuesday, 25th Dec 2018, 11.30am — 3pm (payment due at booking)

Pricing: 4 course menu — \$105 (per adult)

TO START

Local olives, crusty La Madre bread & olive oil

ENTRÉES

Seafood platter; Tuna tataki with a wasabi mayo and salted lotus root. Tiger prawn tartlet with celeriac remoulade, watercress and a salsa verde. Natural Coffin Bay oyster.

..... OR

Local tasting platter of; pork and parsley terrine, Wagyu bresaola, Wagyu pastrami, Meredith goats cheese and cornichons ^{GF}

MAINS

Crispy skin Atlantic salmon with a lemon dill hollandaise, char-grilled asparagus, fondant leek and potato gratin ^{GF}

..... OR

Wagyu rump 6+MB, potato gratin, truffle roasted parsnip, green beans, smoked cherry tomatoes finished with madeira jus (served medium) ^{GF}

..... OR

Stuffed turkey breast roulade with roasted potato and pumpkin, honey carrots and greens finished with a thyme jus ^{GF}

DESSERTS

Traditional Christmas pudding with a caramelized honey anglaise

..... OR

Golden Gaytime pannacotta; dark chocolate pannacotta with salted caramel ice-cream, honeycomb, sable biscuit crumb and toasted peanuts ^{GF}

..... OR

Warm honey mille feuille layered with honey cream patisserie and hazelnut ice-cream

* Please enquire for vegetarian and specific dietary requirements or allergies and advise when booking.

** We are unable to make any changes to dishes.



GROVEDALEHOTEL

CHRISTMAS KIDS MENU

When: Tuesday, 25th Dec 2018, 11.30am — 3pm (payment due at booking)

Pricing: 3 course children's menu — \$52 (per child, 12 yrs & under)

includes a soft drink and a visit from Santa with a gift for every child

KIDS ENTRÉE

Antipasto tasting plate

KIDS MAINS

Crumbed chicken tenders with chips and salad

..... OR

Stuffed turkey breast roulade with roasted potato and pumpkin, honey carrots and greens finished with a thyme jus ^{GF}

..... OR

Petite eye fillet steak (served medium-well) with chips, greens gravy

..... OR

Char-grilled Atlantic salmon with chips and salad

KIDS DESSERTS

Cookies and cream white chocolate mousse

..... OR

House made trifle with layers of custard sponge and raspberry jelly

..... OR

Traditional Christmas pudding caramelized honey anglaise

..... OR

Dark chocolate pannacotta with salted caramel ice cream

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