



CHRISTMAS DAY MENU

1ST COURSE

CHOOSE FROM THE FOLLOWING

FROM THE LAND

Prosciutto & whipped feta bruschetta, croquette of chorizo & potato, tomato relish, salad of pear, parmesan & rocket & mild salami "rose"

FROM THE SEA

Smoked salmon & avocado bruschetta, chilled king prawns, rondelle salad of cucumber & fancy lettuce, flash fried squid w/ lime aioli

FROM THE GARDEN

Bruschetta of cherry tomatoes, burrata, & pine nuts, w/ maple glazed pumpkin salad, crispy fried zucchini wedges, harissa mayo

MAIN COURSE

CHOOSE FROM THE FOLLOWING

CHRISTMAS ROAST (AGF)

Pork loin, turkey breast, sweet potato puree, steamed greens, rich gravy, cranberry sauce

AMERICAN BBQ PLATE

Low & slow cooked beef brisket, pork riblets w/ Kansas City BBQ sauce, char-grilled corn, honey mustard slaw

VICTORIAN LAMB

Slow cooked lamb shoulder brique, & crumbed lamb cutlet, snow peas, baby carrots, peppercorn jus

TASMANIAN SALMON FILLET (AGF)

Oven Baked, asparagus, broccolini, pea veloute, crispy rice noodles

CANNELLONI OF SPINACH & RICOTTA (V)

Roasted heirloom tomatoes, basil emulsion, baby herbs

MAIN MEALS INCLUDE ACCOMPANYING SHARING SIDES

Crispy fried chats w/ lemon, thyme & olive oil (AGF)
Summer garden salad (AGF)

DESSERTS

PLATTERS TO SHARE (N)

Chocolate topped profiteroles, Christmas pudding truffles, macarons, assorted bite size cakes, tortes, biscotti & slices, w/ summer fruits & gourmet petit fours

KID MENU

(4-11 YEARS OF AGE)

KIDS MAINS

CHOOSE FROM THE FOLLOWING

Potato Gnocchi w/ Napoli sauce

Christmas roast turkey & pork (AGF)

Grilled fish & chips OR vegetables (AGF)

Nuggets & chips

Calamari & chips

KIDS DESSERT

Chef's special ice cream sundae

(AGF) AVAILABLE GLUTEN FRIENDLY
(V) VEGETARIAN, (N) CONTAINS NUTS

Castello's