

# Ceviche

RESTAURANT

## Christmas Lunch

Sunday 25<sup>th</sup> December 2011

**4 Courses & Drinks package \$160 per person**

**Kids Menu (until 12 years old) \$45**

Vegetarian option available on request

Bookings are essential

### Drinks Selection

**Beers:** Cascade light, Tooheys extra dry, Crown lager, James Boags, Coopers pale ale, Stigl, Trumer Pils (on tap), Gosser dark

**Wines:** 07 Eliza Pinot Noir Chardonnay *Limestone Coast, SA*  
07 Margaret River Dreaming Sem-Sauv Blanc *Margaret River, WA*  
08 Next of Kin Chardonnay *Margaret River, WA*  
04 Margaret River Dreaming Cabernet Merlot *Margaret River, WA*  
09 Bremerton 'Selkirk' Shiraz *Langhorne Creek, SA*

**Mineral water, Soft drinks & Juices**

### Menu

#### **Amuse Bouche**

Confit ocean trout & avocado cornet

#### **Entrée**

Deluxe seafood platter: oysters, king prawns, scallops, octopus, lobster bisque, Alaskan crab, ceviche, smoked salmon

Mezze Plate: Cured meats, marinated vegetables & cheese, homemade dips, crusty sourdough bread

#### **Main**

Grilled snapper fillet, kipfler potatoes, wilted spinach, Sicilian currant & pine nut salsa, lemon crème fraiche

Walnut & apple stuffed turkey breast, roasted root vegetables, cranberry sauce

Crispy duck, confit potatoes, green vegetables, pineapple chutney, cardamom jus

Maple glazed Christmas ham, young butter potatoes, asparagus, verjuice sauce

Prime fillet of beef, truffle mashed potatoes, greens, creamy bacon & green peppercorn sauce

#### **Dessert**

Homemade sorbet, tuile, Midori strawberries

Cherry & chocolate custard trifle

Traditional Christmas pudding, cinnamon ice cream, seasonal fruits

Passionfruit soufflé, pinna colada shot

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Coffee, tea & petit fours