

Ceviche

RESTAURANT

Pre Christmas Set Menu 2011

Available in November and December, lunch & dinner for groups up to 60 people
Vegetarian option available on request

3 Courses \$65 per person

2 Courses (entrée & main) \$55 per person

2 Courses (main & dessert) \$50 per person

Bread, olive oil & balsamic vinegar

ENTRÉE

Deluxe seafood platter: oysters, prawns, scallops, octopus, Alaskan crab, smoked salmon

Mezze plate: cured meats, marinated vegetables & cheese, homemade dips, crusty sourdough bread

MAIN

Grilled ocean trout fillet, green pea puree, mango & lime sauce

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

Marinated Cowra lamb rump, kumara potatoes, vegetables, roasted garlic & rosemary sauce

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

DESSERT

Homemade sorbet, brandy snap, seasonal fruits, berry coulis

Chocolate crème brulee, hazelnut biscotti

Traditional Christmas pudding, cinnamon ice cream, fresh berries

Espresso coffee & tea