



elthamgateway

hotel | conference centre | restaurant

CHRISTMAS DAY 2009

at STRADA RESTURANT \$90.00 per person



To Begin: A glass of bubbles on arrival

Entrée: Antipasto platter comprising:

- whole king prawns
- smoked salmon bruschetta
- oysters from Tasmania in ponzu
- scampi with chilli butter
- steamed blue swimmer crab
- cheeses of Persian fetta and bocconcini
- prosciutto slivers
- double smoked champagne ham
- marinated vegetables
- arancini

Main Course (choice):

Tender 300 gram Tasmanian Cape grim porterhouse char-grilled to medium and served with a red wine jus and dauphinoise potato.

Pan seared fillet of Northern Territory barramundi nestled over scallop and fresh lime risotto. Dressed with wild rocket and pepperberry drizzle.

Oven roasted Christmas turkey and champagne ham, accompanied by water chestnut and botrytis soaked raisin farce. Gifted with cranberry and mascarpone mousse and a rich jus lie.

Slow roasted Mediterranean vegetables, infused with thyme and garlic. Served Moroccan style with preserved lemon cous cous topped with sweet potato wafers.

Dessert (choice):

The classic Christmas plum pudding served with brandy cream, sauce anglaise and brandy soaked peach

Chocolate crème brulee, comprising light creamy custard infused with vanilla bean and Swiss milk chocolate. Topped with a crisp toffee glaze, and served with a white chocolate and Tia Maria sauce.

Cointreau soaked strawberries served in a milk chocolate cup aside king island double cream and praline

To Finish: Giancarlo coffee and T2 tea

Children's Menu – 5-12 years \$30.00 per child

Main Course (choice):

Goujon of boneless barramundi, served with hand cut fried potatoes, sautéed vegetable dainties and homemade mayo dipper

Crusted turkey gems, deep fried served with hand cut fried potatoes, sautéed vegetable dainties and homemade tomato relish

Dessert (choice):

Rich and creamy white chocolate and peppermint crisp mousse

Mini vanilla bean Ice cream cup served with milk chocolate Santas