

# CHRISTMAS MENU

2 COURSES \$50 - 3 COURSES \$60

## ANTIPASTO

GRAZING BOARD OF CURED MEATS, CHEESES, PICKLES,  
SEASONAL VEGETABLES, HOUSE BAKED BREAD

FRESH SCHUCKED OYSTERS, LEMON, RED WINE & RASPBERRY VINEGAR

## MAIN

### CHOICE OF 3 OPTIONS

TURKEY BREAST ROULADE, PISTACHIO & CRANBERRY STUFFING, BRAISED  
PEARL BARLEY, RICOTTA

WHOLE FRIED SNAPPER, LEMON, PICKLES, MARIE ROSE SAUCE

SLOW ROASTED EYE FILLET, HORSERADISH CREAM,  
GRAVY, WATERCRESS SALAD

PORK & VEAL TERRINE, MUSTARD PICKLES,  
HOUSE BAKED SOURDOUGH

BRAISED CABBAGE, TOFU & MIXED GRAIN STUFFING, TOMATO SUGO

GRILLED ZUCCHINI & EGGPLANT MOUSSAKA

## SIDE

ROCKET SALAD, SHAVED PARMESAN, WALNUTS,  
WHITE BALSAMIC DRESSING

ROAST POTATOES, ROSEMARY SALT

BROCCOLINI, SOY & GARLIC GLAZE, GARLIC CHIPS, WASABI SESAME

## SWEET

SELECTION OF CHEESE, FRESH FRUIT, MUSCATELS, CRISPBREAD

INDIVIDUAL CUSTARD TARTS, FRUIT MINCE PIES & PAVLOVAS

ALL OUR MEAT IS FREE RANGE  
LET US KNOW IF YOU HAVE ANY ALLERGIES

ALL CREDIT CARD TRANSACTIONS WILL INCUR  
A 1.5% PROCESSING FEE

GRACE DARLING HOTEL