

2008 Christmas Set Menu



Entree

Half Dozen Oysters

Served with fresh lemon and a Bloody Mary shooter

Basted Chilli Jam Chicken

Served with cucumber, mint and yoghurt raita

Salt and Pepper Calamari

Flash fried and served with garden salad and lemon & dill aioli

Tomato, Bocconcini and Basil Salad

Served with a with a balsamic reduction

Main

Oven Roasted Blue Eye

Served on rocket, prosciutto and mango salad

Roast Turkey and Ham

Served with pan gravy, seasonal vegies and chat potatoes

Roast Chicken Breast

Stuffed with garlic and brie and served on mash, seasonal greens and lavished with creamy sun-dried tomato sauce

Vegetarian Nut Roast

A combination of Australian Walnut and Macadamia nuts rolled into a vegetarian roast and served with Mediterranean salad and tomato, chilli and date

Dessert

Steamed Christmas Pudding

With brandy and vanilla bean custard

Tiramisu

With summer berry and caramel coulis

Sorbet Trio

Served watermelon and strawberry salsa

Tasmanian Cheese and Fruit Plate

An assortment of Tasmanian cheeses served with fresh fruit and crackers

Pricing structure

#1 - Entrée & Main	\$ 39
#2 - Main & Dessert	\$ 35
#3 - Entrée, Main & Dessert	\$ 44

- *Select only **ONE** of the 3 menu options listed above for your entire group – prices are per person*
 - *\$ 100 deposit is required to confirm your booking - refundable on the day of your event*
 - *If required, some dishes may be altered to cater for dietary requirements*
- For further information please call Anna on 6244 2333 or email at asyrett@vantagegroup.com.au*

Sails

ON THE WATERFRONT