

Christmas Day Lunch Menu

 **ANCHORAGE** 

Café • Restaurant • Wine Bar

Entree

SA PRAWNS

POACHED IN A FENNEL, VINE RIPENED TOMATO AND FRESH BASIL SALSA SERVED ON A BED OF PILAF RICE



TENDER HERB RUBBED LAMB BACK STRAP

OVEN BAKED AND PLATED WITH PEARL COUS COUS AND MINT INFUSED YOGHURT



CHAR GRILLED CHICKEN TENDERLOINS

SERVED WITH A CHIVE GALETTE AND CREAMY FETTA TOSSED GREENS



Main

CHARGRILLED GRAIN FED EYE FILLET

SERVED MEDIUM, PROSCIUTTO WRAPPED AND ACCOMPANIED BY A LEEK AND POTATO FRITTATA AND HORSERADISH JUS



TURKEY BREAST AND PANCETTA STACK

CHAR GRILLED AND SERVED WITH ZINGY KIPFLER WEDGES AND A RED CURRANT AND MUSCATEL GLAZE



PAN SEARED NT BARRAMUNDI

PLATED WITH A RIBBON SALAD AND CHERRY VINEGAR DRESSING

SERVED WITH A BREAD ROLL AND SALAD TO THE TABLE

Dessert

BAYLIES OF STRATHALBYN STREAMED FRUIT PUDDING

SMOTHERED IN BRANDY ANGLAISE WITH VANILLA BEAN ICE-CREAM



RASPBERRY CRÈME BROULEE

ACCOMPANIED BY A TULIP CRISP AND CHANTILLY CREAM



DECADENT CHOCOLATE TART

WITH CHERRY COMPOTE AND JERSEY CREAM

TEA AND COFFEE

* Bookings essential * A \$20 deposit per person is required when booking and final payment one week prior to Christmas Day. These are non refundable * Arrival: 12 - 12.30pm * Entrees served at 1pm * Mains served at 2pm * Desserts served at 2.45pm * Vegetarian option available upon request * \$25 children under 5 years old. A separate children's menu is not available on the day.

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