

regattas



bar & kitchen

2018 Christmas Menu

TWO-COURSE \$55.00

THREE-COURSE \$65.00

Entrée

Choice of:

Local Spencer Gulf prawns, beetroot and vodka-cured salmon and avocado roulade with Marie Rose sauce

Goat cheese mousse, smoked tomato jelly, black olive salt with basil oil **V GF**

Chicken liver parfait, pinot jelly, brioche toast points

Main Course

Choice of:

250g dry-aged porterhouse, pressed 12hr cheek, fondant potato, king oyster mushrooms with jus **GF**

Cone Bay barramundi, cauliflower and potato skordalia, pickled fennel with radish and citrus salad **GF**

Pan-roasted cauliflower, quinoa, charred pickled onion, fetta, endive and fermented chilli **V GF**

Duck breast, confit leg, puy lentils, sweet potato, roasted beets with chive emulsion **GF**

Dessert

Choice of:

House-made plum pudding, brandy anglaise and white Christmas ice cream **V**

Eton Mess: strawberry meringue, lemon curd, compressed strawberries, strawberry gel, Turkish floss **V GF**

Chef's cheese selection with quince and lavosh **V**

Gluten-free crackers available on request

V = vegetarian GF = gluten free