



Seated Menu - Christmas

E

Mezze - A selection of tasty appetizers

Fenix Classic Crystal Bay Prawn cocktail, tomato toasts

Hot pie of Thai chicken, water chestnut, coriander, chilli relish

Salad of local asparagus, waxy potatoes, poached free range egg

Streaky bay oysters with Asian flavors

Terrine of vine tomato, sweet basil, goats cheese & gazpacho jelly

Slow cooked Petuna ocean trout "fregolone sardo" capers, & olive oil

Vichyssoise with seared Shark Bay scallop, garlic chives

M

Turkey piccata, cranberry & sage butter, crisp peppered pancetta

Roasted leg of Ascot lamb, saffron gnocchi, broad beans, summer cress

Seared Atlantic salmon, crushed potatoes, lemon, warm olive oil sauce

Roasted free range turkey, Buxton chestnut stuffing, roasted root vegetables

Pan fried gold band snapper, potato gratin, crisp watercress salad

White braise lamb shank, artichokes, wilted baby gem lettuce

Glenloth chicken with Moroccan spices, fragrant lemon cous cous

Pan fried fillet of West Australian beef, mushroom tatin, Borolo jus

Side dishes - Optional @ \$25.00 (per table of 8-10 pax)

Butter beans, cassoulet of beans

Long kipfler potatoes herbed

Organic green leaf salad, walnut vinaigrette

Mixed garden salad, cos lettuce, roma tomato

Seasonal vegetables

D

Homemade Christmas pudding, brandy foam, sugared fruits

Silvan Estate berries, vanilla parfait, warm butter sable

Chocolate marquise, candied kumquats, chocolate crumble, orange syrup

Roasted cling stone peaches, moist almond cake, pistachio ice cream

Baked cherry sponge, cherry compote, kirsch sabayon

Vanilla panna cotta, spiced strawberries, mango sorbet

Citrus parfait, meyer lemon curd, citrus salad

Selected boutique cheeses, quince paste, dried muscatel grapes



Roving Desserts

Silvan Estate strawberries, lychee sorbet, peppered balsamic

Meyer lemon & lime tarts

Delice of "Michel Cluizel" chocolate

Mini lemon meringue pies

Vanilla rice pudding, mango passionfruit foam