

Christmas Menu



ENTRÉE | \$17.90

Creamy Christmas Vegetable & Fish Soup with Herb Croutons
Grandma style Dill Soup with roasted Mushrooms and poached Egg
Christmas "Kuba" Baked Pearl Barley and Mushrooms served with Toast
Cured Salmon Tartare with Avocado - Wasabi mousse and Herb Crostini
House made Turkey & Cranberry Pate with German Rye Bread

TRADITIONAL MAIN COURSE | \$29.90

Traditional Czech Christmas Fish with Potato and Vegetable Salad
Chicken & Pork Schnitzel with House made Potato Salad
Crispy-Honey glazed Pork Belly with Spinach creamy pure & warm Pearl Barley Salad
Stuffed Field Mushrooms with grilled Beetroot & Sweet Potato, served with Asparagus, Fondant Potato and Salsa Verde

MAIN COURSE | \$34.90

Crispy skinned Salmon Fillet with Beetroot & Cucumber Salad Served with Sweet Potato pure
Confit Leg of Duck with sweet Red Cabbage, Carlsbad style dumplings and Red Wine Jus
"Chicken Crown" grilled Chicken breast on the bone, pan fried Asparagus, Mash Potato topped with Salsa Verde
Fillet Mignon Steak served with Green baby Beans, Fondant Potato & Confit Garlic and Cabernet Jus

SIDES | \$8.90

Potato Salad, French Fries, Mash Potato, Green Baby Beans
Garden Salad, Beetroot & Cucumber Salad, Red Cabbage

DESSERTS | \$16.90

Traditional Christmas Baked Apple with Rum & Raisin on Vanilla Cream Anglaise
Chocolate Sabayon Mousse with Amaretto Infused Mix Berries & Cottage Cream
Fruit dumplings stuffed with Cherries served with Hot Berries compote and Vanilla Ice Cream



Set price for: **Entrée, Traditional Main & Dessert \$60pp**
or **Entrée, Main Course & Dessert \$65pp**

Order Three Course Menu and enjoy complimentary glass of homemade Christmas Egg Liquor.

