

# Merry Christmas 2016

Amuse Bouche & welcome drink on arrival

## Share Entrée for the table

*Platter includes:* Chicken liver pate & petit crisp bread, Ham hock terrine with red onion vinaigrette, Fresh Australian King Prawns with Marie Rose sauce & Local Greenwell Point oysters with Sauce vierge.

## MAINS

To choose one (1) on the day:

*Traditional Christmas Fare:* roasted clove studded ham, baked turkey, baked root vegetables, pan jus and cranberry compote.



*Poached Atlantic salmon fillet* with seared scallops, steamed asparagus, cauliflower puree, crispy prosciutto & caper butter sauce.



*Duo of Duck:* Confit Duck & homemade duck sausage, French lentils, Dutch carrots, beets, potato galette and grilled stone fruit.

## DESSERTS

*Marinated Christmas pudding*  
with brandy Anglaise & vanilla bean ice cream.



*Dark chocolate mousse*  
with salted caramel popcorn, homemade honeycomb and chocolate "soil".



*Christmas "Pav"*  
meringue with fresh cream, berry coulis and summer fruits.

Payment by American Express Card will incur a surcharge.  
Fully licensed. No BYO on Christmas Day.



## Christmas Celebrations

### Adults

Christmas Eve \$100pp Christmas Day \$125pp  
3 courses Includes canapés + 3 course lunch +  
Welcome drink (red, white or sparkling) + tea or espresso coffee

### Teens (12-17yo)

3 course \$90pp  
Includes canapés + soft drink/juice + 3 course lunch

### Children (under 12yo)

2 courses \$40pp  
Includes garlic bread + soft drink/ juice + kids meal + ice-cream

Booking Form Available on website [www.bistro146.com.au](http://www.bistro146.com.au)  
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