

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 dove 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

COMPLETE & RETURN BOOKING FORM FOR
CONFIRMATION OF RESERVATION.