

# Merry Christmas 2018



AMUSE BOUCHE

## Entree

CHARCUTERIE PLATE: MELANGE OF HOUSE MADE TERRINE, PATE, CURED MEATS AND CHUTNEY.



MARINATED AUSTRALIAN KING PRAWN & QUEENSLAND MANGO COMPRESSION WITH LIME PALM SUGAR DRESSING.



VICHYSOISE: CHILLED POTATO AND LEEK SOUP, TRUFFLES, CRÈME FRAÎCHE & CROUTONS.

## Main Course

TRADITIONAL CHRISTMAS FARE: BAKED HONEY & CLOVE-STUDDED HAM, ROULADE OF WALNUT STUFFED TURKEY BREAST, BAKED ROOT VEGETABLES, PAN JUS AND CRANBERRY COMPOTE.



GRILLED LOCAL BLACKFISH, SMASHED SAUTÉED POTATOES, BOUQUET OF FRESH ASPARAGUS AND BROCCOLINI, VINE RIPENED TRUSS TOMATO, BEURRE BLANC SAUCE AND SALSA VERDE.



SLOW COOKED PORK BELLY, CELERIAC REMOULADE AND PUREE, PICKLED RADISH AND BABY ONIONS & THYME JUS.

## Dessert

MARINATED CHRISTMAS PUDDING WITH BRANDY ANGLAISE, VANILLA BEAN ICE CREAM.



DARK 85% CHOCOLATE GANACHE TARTE, SUMMER BERRY COMPOTE AND CRÈME FRAÎCHE.



POTTED VANILLA BEAN CRÈME BRULÉE WITH LOCAL RHUBARB & APPLE COMPOTE.



DESSERT FOR 2: SELECTION OF LOCAL AND OTHER CHEESES, CRISPS, QUINCE PASTE, ROASTED NUTS AND SEASONAL FRUIT

*Fully licensed. No BYO on Christmas Day.*

# Merry Christmas Menu 2018



## Adults ( 17yo+)

**3 COURSES \$125pp**

INCLUDES CANAPÉS + 1 BEVERAGE  
+ 3 COURSE LUNCH  
+ TEA OR ESPRESSO COFFEE

## Child/TEEN (5-16yo)

**3 COURSE \$85pp**

INCLUDES CANAPÉS + SOFT DRINK/JUICE  
+ 3 COURSE LUNCH

## INFANT/PRE-SCHOOLER (1-4yo)

**2 COURSES \$20pp**

INCLUDES GARLIC BREAD + SOFT DRINK/JUICE  
+ KIDS MEAL + ICE-CREAM

ADVANCED BOOKINGS ONLY

VIA <https://www.trybooking.com>

(follow THE LINK OR SEARCH ON TRYBOOKING.COM FOR BISTRO ONE46)

ENQUIRIES CAN BE MADE VIA EMAIL [bistroone46@gmail.com](mailto:bistroone46@gmail.com) OR  
ON 04 10490155 (N/A 28/11-12/12)