



CHRISTMAS MENU

ENTREE

SEAFOOD TASTING PLATE

Natural Oysters, prawn cocktail with whole prawn garnish, smoked salmon
with dill & creme fraiche

BEETROOT, FETA & MINT ARANCINI

served with saffron mayo

CRISPY PORK BELLY

with an apple spiced potato puree & fresh summer greens

MAINS

FRESHLY CARVED ROAST TURKEY

with all the trimmings - smoked ham, roast potatoes, seasonal vegetables &
cranberry sauce

EYE FILLET

served medium rare with potato gratin, asparagus & a shiraz jus

SALMON FILLET

with a cranberry, parsley & nut crust, served with roast potatoes & a
watercress & radish salad

SEASONAL MUSHROOM & CELERY RISOTTO

with shaved Parmesan

DESSERTS

STEAMED PLUM PUDDING

served with a frangelico custard & berry compote

CHOCOLATE PROFITEROLES

served with double cream, strawberry & chocolate topping

STICKY DATE PUDDING

served with a warm butterscotch sauce & cream

\$94 ADULT - \$ 29 CHILD

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