# PIEMONTE

## Christmas Day Menu \$110 per person

Glass of Wine (Markview range)

\*Chardonnay

\*Shiraz

\*Semillon Sauvignon

\*Cabernet Merlot

\*Moscato

\*Brut Cuvee Sparkling

or Soft drink or Mulled Wine

#### Entrée - choice of one

- Smoked Salmon w/avocado, Spanish onion, capers, cos lettuce, lemon basil dressing
- Tiger Prawn w/mango avocado salsa, Piemonte lime, honey and mild chilli Asian sauce on cos lettuce

#### Mains - choice of one

- Oceanic Platter -Barramundi (Cone Bay) with Calamari, BBQ Prawns, Oysters (3) Tiger Prawns, Beer battered fries, mixed lettuce with our own Asian dressing Brandy Cocktail sauce, Piemonte Asian Sauce and Tartare sauce
- Eye Fillet Steak (grass fed, organic yearling Angus) with broccolini, baby carrots, prosciutto wrapped asparagus, mash potato, mushroom sauce
- Roast turkey and roast pork, served w/ roast potatoes, roast pumpkin, baby carrots and broccolini, steamed and sautéed in butter, side of cranberry and apple sauce plus our fresh pork gravy

### Dessert - choice of one

- Christmas pudding served with custard
- Piemonte Tiramisu (Kahlua and Expresso Coffee) with vanilla ice-cream
- Piemonte Cheese Cake with Passion fruit and ice-cream

Expresso coffee – cappuccino, flat white, long black, latte - or -Tea (loose leaf) - English breakfast, earl grey, mint, green or lemon ginger