

CHRISTMAS FEASTING MENU

2 COURSE \$95
PER PERSON

3 COURSE \$105
PER PERSON

- SERVED SHARING STYLE -

MISTER MUNRO
RESTAURANT & BAR

ENTRÉES

Choice of 2

BAKED PACIFIC OYSTER

with Bacon and Crab Béchamel and Pangritatta

CONFIT DUCK TART

caramelised onion, Gruyere cheese and watercress

FRIED ZUCCHINI FLOWERS

stuffed with Ricotta

GOATS CHEESE PANNACOTTA

with Cranberry Relish and chives

TOMATO GAZPACHO SHOTS

with Parmesan crisps

MAINS

Choice of 2

ROASTED PORTERHOUSE

with Herb and Mustard Crust

BEEF SHORT RIB

parsnip cream, roasted Cipollini onions

KINGFISH

with roasted heirloom tomato and green olives

PISTACHIO & CRANBERRY TURKEY

MISO SOY KING BROWN MUSHROOM SCALLOPS

ALL SERVED WITH JUS

SIDES

Choice of 2

TRIPLE COOKED DUTCH CREAM POTATO

STEAMED VEG

GREEN LEAF SALAD

CHICKEN SALTED FRIES

DESSERTS

Choice of 2

BAKED ALASKA

TIRAMISU

CHRISTMAS PUDDING

Vanilla Anglaise

PASSIONFRUIT PAVLOVA ROULADE

Wattleseed crumble

SORBET

(choice of Lemon, Blood Orange or Mango)

MM CHEESE BOARD

Chef selection of cheeses, dried fruit and nuts, Lavosh