

2018 Christmas Menu

To Start The Party

Bush DeVine Platters & Fresh Crusty Bread to Share

Entree

Atlantic Salmon Ceviche with Baby Spinach, Radish, Cherry Tomato,
Pink Onion with Finger Lime Dressing

OR Red Braised Duckleg with Tatsoi, Bok Choy, Spring Onion,
Mint and Coriander with Soy & Aspen Sauce

The Main Event

Pepperberry Braised Beef Cheek with Roasted Baby Potatoes & Red Wine Glaze

OR Greenslade Chicken Filled with Edam Cheese served on
Riberry and Carrot Jam CousCous with Saffron & Ginger Mayonnaise

OR Baked Barramundi with Macadamia Crumb served with
Bushie Slaw and Desert Lime Dressing

All meals are served with sides of Fresh Garden Salad & Crunchy Chips to share

Sweet Endings

Bushies Spiced Chocolate & Hazelnut Cake with Rum Ganache

OR Lemon Myrtle PannaCotta with Strawberry Gum Mousse and Meringue

Our Set Christmas Menu can be enjoyed in 3 different options.

4 Courses for \$60 per head including all of the above OR

3 Courses for \$53 per head including Entree Mains & Dessert OR

2 Courses for \$45 per head either Entree & Mains OR Mains & Dessert.

Drinks packages are also available.

Bookings are essential.

Night time functions we will open for 35 plus people

(smaller groups can be arranged by sharing the venue)

For further information please contact the team here at the winery by

PHONE (08) 8843 4328 or EMAIL cellardoor@paulettwines.com.au