



## **Christmas Day 2018 at The Malvern**

### **entrée**

seafood platter including: lobster stuffed with mayonnaise & asparagus, king prawns marinated in lemon juice & coriander, house-smoked salmon fingers, natural oysters, cooked and cooled Victorian mussels, lemon & lime calamari twirls, feta & olives, semi-sundried roma tomatoes, and marinated mushrooms.

### **main**

individual plates of honey-baked otway ranges ham, roast turkey and apricot & walnut stuffing.

served to the table: roast parsnip and potatoes, baton carrots, steamed string beans, mixed leaf salad with cucumber, baby tomatoes, spanish onion with a herb vinaigrette dressing, potato & spring onion salad, gravy boat, cranberry sauce, mustards and horseradish

### **dessert**

choice of: individually baked plum pudding with a brandy crème anglaise

or

strawberries and chantilly cream

### **beverages served from 11.30am until 3.00pm**

jansz premium cuvée (sparkling) – pipers brook, tas  
fetherstone chardonnay 2016 – yarra valley, vic  
nautilus sauvignon blanc 2017 - marlborough, nz  
kooyong massale pinot noir 2017 – mornington, vic  
vasse felix “filius” cabernet sauvignon 2015 – margaret river, wa  
ben schild single vineyard reserve shiraz 2014 – barossa, sa  
soft drinks, beers from the tap and tea and coffee

\* wines and vintages may change according to availability

**\$195 per adult**

**\$150 per child (17 years and under)**

**\$90 per child (12 years and under)**

**To book – 30% deposit required to book. Full payment by 1 December 2017**