



Christmas Day 2019 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
vasse felix “filius” chardonnay 2018 – margaret river, wa
nautilus sauvignon blanc 2018 - marlborough, nz
kooyong massale pinot noir 2018 – mornington, vic
ruscello “first past the post” cabernet sauvignon 2017 – yarra valley, vic
dandelion lions tooth shiraz ltr 2017 – mclaren vale, sa
soft drinks, beers from the tap and tea and coffee

\$200 per adult

\$150 per child (17 years and under – no alcohol)

\$100 per child (12 years and under)

To book – 30% deposit required to book. Full payment by 1 December 2019