

# Christmas Menu

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December 2018

## Amuse Bouche

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### Prawn Cocktail

Spring Onion Sorbet - Celeriac Remoulade

*or*

### Goat Cheese “Brulée”

Preserved Cumquats - Toasted Hazelnuts

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## Turkey Breast Roll with Pear & Pecan Stuffing

Star Anise Jus - Glazed Cranberries

*or*

## Grilled Skin-on Barramundi Fillet

Grain Mustard Sauce

*Served with Roasted Pumpkin, Garden Greens and Duck Fat Potatoes*

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## Christmas Pudding

Ginger Ice Cream - Nougat Mousse

*or*

## Hall’s “Suzette”

Washed Rind Cheese from Harvey WA

Poached Muscatels - Lavosh

\$65

**Juniper & Bay**

3 Preston St, Como 6167 - ph: 9367 9905

# Group Menu

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## Sharing Platters

Duck Liver Pate, Thai Popcorn Chicken  
Minted Ricotta & Marinated Olives  
Sourdough Bread & Butter

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## Grilled Skin-on Barramundi Fillet

on Grain Mustard Sauce

*or*

## Beef Fillet Steak under Macadamia Crust

in Red Wine Jus

*or*

## Turkey Breast Roll with Pear & Pecan Stuffing

Star Anise Jus - Glazed Cranberries

*Served with Pumpkin Puree and Market Vegetables,  
Duck-Fat Potatoes*

Vegan/vegetarian alternatives available

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## Creme Brulée

*or*

## Chocolate Soufflé

with Tonka Bean Ice Cream

*or*

## Barber's 1833

(24<sup>th</sup> aged Cheddar, Somerset UK)  
with Poached Muscatels & Lavosh

\$65

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