

Christmas Menu

December 2018

Amuse Bouche

Prawn Cocktail

Spring Onion Sorbet - Celeriac Remoulade

or

Goat Cheese “Brulée”

Preserved Cumquats - Toasted Hazelnuts

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

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

Dinner Menu

Sharing Platters

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

Grilled Skin-on Barramundi Fillet

on Prawn Bisque

or

Red Wine Braised Pulled Lamb Shank

on Rosemary & Garlic 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

Creme Brulée

or

Dark Chocolate & Coffee Tart

with Mascarpone and Raspberry Mousse

or

Barber's 1833 (24th aged Cheddar, Somerset UK)
with Poached Muscatels & Lavosh

\$ 65

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