

CHRISTMAS LUNCH | 23 NOV - 25 DEC

A MERRY
LITTLE
CHRIST-
MAS



THE MELBOURNE HOTEL

CHRISTMAS SET MENU

\$49 pp for 2 Course | \$55 pp for 3 Course

CHOICE OF ENTREE

Fresh **oysters**, cherry vinegar and shallots or lemon and cucumber gin granita (gf)

Chilled local king **prawns** with house made chili coriander cocktail sauce (gfo)

Shell-on **scallops** with cauliflower rice and pumpkin seeds

Truffle mushroom **arancini** on basil reduction sugo (v)

CHOICE OF MAIN

Roasted prosciutto wrapped **chicken**, leg ham and mozzarella stuffing, kumara puree, fried kale, infused EVOO (gfo)

Skin-on local **barramundi** fillet, caramelised leek, golden beetroot, slow roasted truffle potatoes and lemon lescure butter (gfo)

Twice cooked smoked **turkey** fillet, Gin Gin brussel sprout coleslaw, garden green pea mash and gravy

Aged **scotch fillet** steak, hand cut wedges, peppery salad, red chimichurri

Mediterranean **vegetable stack** with grilled haloumi and asparagus (v, gf)

DESSERT

Apricot mousse with mango and peach coulis (gf)

gfo gluten free option | **gf** gluten free | **v** vegetarian

Menu items may be subject to change without notice. Available for lunch and dinner, bookings are encouraged.



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@themelbournehotel



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