

# *Christmas Lunch Menu*



## *Choice of Entrée Platter*

*Shared per table*

### SEAFOOD PLATTER

Chilled prawns with calypso sauce

Salmon sashimi

Rock oysters with champagne vinegar and shallots

### ANTI-PASTO PLATTER

Grilled vegetables

Marinated artichokes, olives and sundried tomato

Dried meats

Hummus and pesto

## *Choice of Main Course*

### BRAISED OX CHEEK

Slow braised ox cheek with garlic and herb mashed potato and seasonal baby vegetables

### LAMB DUO (GF)

Braised lamb shoulder with pan roasted lamb rack, sweet potato and miso purée, baby vegetables and baked gourmet potato

### FREE RANGE CHICKEN

Duck fat potato, green beans, baby carrots and a port wine jus

### BEEF SHORT RIBS

8-hour smoked, spiced short ribs with tamarind barbecue sauce, herb and garlic mashed potato, coleslaw and crispy onions

### STUFFED EGGPLANT (V)

Filled with quinoa, fennel, tomato, zucchini and soft herb pesto with basil oil and capsicum coulis



## *Dessert Platter*

*Shared per table*

### SWEET FINISH

Assortment of mini cakes

Mini Pavlova with macerated berries

Assortment of mini petit fours

Espresso chocolate mousse with vanilla mascarpone

*Merry Christmas from  
Château Élan at The Vintage!*

# *Wines by the Glass*

## *Sparkling Wines*

N/V Brokenwood Sparkling Chardonnay Pinot Noir \$9

## *White Wines*

2019 McLeish Semillon \$11.5  
2018 Tyrrells Hunter Valley Semillon \$9  
2019 Kevin Sobels Verdelho \$9  
2019 Hart and Hunter 'River' Riesling \$12  
2018 Camyr Allyn Chardonnay \$10  
2019 Thomas Wines 'Two of a Kind' Semillon Sauvignon Blanc \$9

## *Rose Wines*

2019 First Creek Rose \$10.5  
2017 Wirral Grange Rose \$9

## *Red Wines*

2018 McGuigan Noon Harvest Merlot \$8  
2016 Tempus Two Cabernet Sauvignon \$9.5  
2017 McLeish Tri Moir \$12  
2017 Oakvale Sangiovese \$9  
2018 Thomas Allen Encore Cabernet Shiraz \$13  
2016 McGuigans Cellar Select Shiraz \$8