



# CHRISTMAS 2020

## MENU

Breads to Share

### Individual Entrée Grazing Plate

Gin Cured Salmon with Cucumber and Beetroot  
Spiced Beef and Chilli Blini with Horseradish Crème  
Kataifi Prawn with Mango Salsa  
Honey Glazed Ham with Plum Gel  
Mushroom Spring Roll with Soy and Ginger

### Individual Main Grazing Plate

Turkey Roulade with Honey Carrot Puree, Dauphinoise and Fried Stuffing  
Grain Fed Eye Fillet with Roasted Onions, Buttered Greens and Jus  
Porchetta with Cider Glaze and Beetroot Fennel Salad



### And for The Table

Pavlova with Fresh Fruit  
Butterscotch Mousse  
Chocolate Raspberry Sponge with Brandy Cream  
Pistachio Nougat  
Fresh Cherries

**CRUSOE'S.**  
RESTAURANT






# CHRISTMAS 2020


## BEVERAGES

### Wine



Pirie Sparkling  
Shaw & Smith Sauvignon Blanc  
Wirra Wirra Riesling  
Turkey Flat Rose  
Mollydooker "The Boxer" Shiraz  
Pike & Joyce Pinot Noir  
Jim Barry Coverdrive Cabernet

### Beer



XXXX Gold  
Coopers Pale Ale  
Hahn Super Dry  
West End Draught

### Other

Assorted Soft Drinks, Juice and Filtered Water  
Complimentary Coffee and Tea



**CRUSOE'S.**  
RESTAURANT



# CHRISTMAS 2020

## KIDS MENU



### Entrée

Vegetarian Spring Rolls with Honey Soy Dipping Sauce

OR

Crumbed Chicken Tenders with Garden Salad and Aioli



### Main Course

Battered Flathead with Chips and Tartare Sauce

OR

Turkey with Roasted Potatoes, Carrots and Gravy

OR

Fillet Steak with Mash Potato, Vegetables and Gravy



### Dessert

Vanilla Ice-Cream Sundae with Topping

Vanilla, Strawberry, Caramel or Chocolate

OR

Chocolate Mousse with Fresh Berries

\*includes Soft Drink, Juice and a Present from Santa



**CRUSOE'S.**  
RESTAURANT





# CHRISTMAS 2020

## VEGAN & VEGETARIAN MENU

Breads to Share

### Individual Entrée Grazing Plate

Roasted Tomato Bruschetta

Beetroot Fritter with Hummus

Nicoise Salad with Pickled Onions

Chargrilled Watermelon

Mushroom Spring Roll with Soy and Ginger

### Individual Main Grazing Plate

Spiced Herb & Sweet Potato Cake with Warm Roasted  
Heirloom Vegetable and Lentil Salad, Walnut Dressing  
and Avocado Mousse



### Individual Dessert Grazing Plate

Cassis Pavlova

Fig and Custard Tart

Pistachio Nougat

Chocolate Terrine

Cherries



**CRUSOE'S.**  
RESTAURANT

