

The CliffHanger...



Menu 1 Christmas 2010

Entrée - Ham, Grilled Asparagus, on a rocket & parmesan Salad
- Chicken Penne pasta served with a creamy sauvignon blanc sauce

Main - Tender Roast Fillet loin of Pork, filled with
caramelised Apple wrapped in bacon & crackling
- Succulent breast of turkey with Cranberry Sauce
With a selection of Roasted vegetables, seasonal
Greens and Potato Au gratin.

Dessert - Christmas Plum Pudding with Brandy Crème Anglaise
- Australian Pavlova with fresh fruit and whipped cream
Served with Tea or Coffee

Served Alternatively. We are licensed, drinks additional
Minimum of 20 Guests per group, \$42.00 per Head
Bookings are essential - Phone: 02 4267 1096

The CliffHanger...



Menu 2 Christmas 2010

- Entrée** - Antipasto plate to share – Serves 4 Prosciutto, Ham, grilled & marinated vegetables, olives, semi-dried tomatoes, bocconcini, ricotta stuff bell peppers, dolmades & crusty bread
- Main**
- Warm ham, Grilled Asparagus, served with a creamy potato salad on a bed of rocket, tossed with parmesan cheese and raspberry balsamic vinegar
 - Barramundi filet covered in a creamy garlic shallot sauce served with roasted vegetables and seasonal greens
- Dessert** Make your choice of two of the following desserts
- Christmas Plum Pudding with Brandy Crème Anglaise
 - Australian Pavlova with fresh fruit and whipped cream
 - Cherry Meringue dessert
 - Sticky date pudding with a caramel sauce & whipped cream
- Served with Tea or Coffee

**Meals Served Alternatively, we are licensed, drinks additional
Minimum of 20 Guests per group, \$46.00 per Head
Bookings are essential - Phone: 02 4267 1096**

Children 2-12 half price, alternative dishes can be offered.

The CliffHanger...



Menu 3

Christmas 2010

Entrée

Make your choice of two of the following entrees

- Antipasto plate , Prosciutto, Ham, grilled/marinated vegetables, olives, semi-dried tomatoes, bocconcini, & crusty bread
- Prawn, oyster, smoked salmon, lemon wedge with a creamy dill mayonnaise on a bed of rocket
- Chicken penne pasta served with a creamy sauvignon blanc sauce
- Salt & Pepper Squid served with a tangy Chili Lime aioli on rocket
- Chicken & Asparagus Tart, set in a white wine sauce served with a tomato & chili coulis

Main

Make your choice of two of the following mains

- Warm ham, Grilled Asparagus, served with a creamy potato salad on a bed of rocket, tossed with parmesan cheese and raspberry balsamic vinegar
- Barramundi filet covered in a creamy garlic shallot sauce served with roasted vegetables and seasonal greens

Main cont...

- Tender Roast Fillet loin of pork filled with caramelised apple wrapped in bacon & crackling served with roasted vegetables, seasonal greens & potato au gratin
- Succulent breast of turkey with cranberry sauce served with a selection of roasted vegetables, seasonal greens & potato au gratin
- Chicken Elisabeth, chicken breast filled with prawns & garlic butter pan fried on a bed of kumara mash topped with avocado & béarnaise sauce.
- Baked salmon fillet served on a potato mash, sautéed baby spinach and tomato salsa

Dessert Make your choice of two of the following desserts

- Christmas Plum Pudding with Brandy Crème Anglaise
- Australian Pavlova with fresh fruit and whipped cream
- Berry Meringue dessert
- Sticky date pudding with a caramel sauce & whipped cream
- Chocolate Obscenity, mud cake filled with smooth chocolate mousse covered with a dark chocolate ganache served with cream.
- Apple Strudel, served with custard and whipped cream
- Fresh seasonal fruit salad & ice cream

Served with Tea or Coffee

**Meals are Served Alternatively, we are licensed, drinks additional
Minimum of 20 Guests per group, \$58.00 per Head
Bookings are essential - Phone: 02 4267 1096**

Children from 2 to 12 are half price

Menu 3 – Christmas 2009