

HOTEL TIVOLI

CHRISTMAS MENU 2009

Entrée

Individual Tasting Plate

Chilli Prawns, Braised Duck Cigarillo, Spanish Tortilla & Sofrito Dressed Frisee Salad.

Main

Char Grilled Scotch Fillet

Slow Roasted Pumpkin, Rocket, Gorgonzola & Caramelised Onion Salad, Truffle Aioli.

Pan Roasted Chicken Breast

Asparagus, Baby Carrots, Chat Potatoes, Bread Sauce.

Lime Leaf Glazed Atlantic Salmon

Aromatic Rice Cake, Bok Choy, Red Pepper Miso.

Twice Cooked Pork Belly

Apple, Beetroot, Mint & Cucumber Salsa, Frisee, Chilli Vincotto.

Dessert

Christmas Trio

Panettone Bread Pudding, Rum Balls, White Christmas Panna Cotta

\$55 per person

Minimum 8 person booking / Christmas Bon Bons provided
Deposit of \$10 per head required when booking.