

# HOTEL TIVOLI

## CHRISTMAS MENU 2010

### Entrée

#### Individual Tasting Plate

Tropical Seafood Cocktail, Duck & Pistacchio Empanada,  
Califlower & Sage Croquette

### Main

#### Lightly Tea Smoked Atlantic Salmon Fillet

Rocket, Lobster Quiche & Leek Fondue

#### Oven Roasted Pork

Green Olive & Spring Onion Crushed Potatoes,  
Summer Bean Salad & Salsa Verde

#### Pancetta Wrapped Chicken Breast

Caramelised Root Vegetables, Bread Sauce

#### Murraylands MSA Scotch Fillet

Rosemary & Garlic Fried Gnocchi,  
Chilli, Orange & Baby Caper Salad

### Dessert

#### Christmas Trio

Rum Ball, Warm Pannetone Bread Pudding,  
White Chocolate & Cherry Cheesecake

#### **\$55 per person**

Minimum 8 person booking / Christmas Bon Bons provided

Deposit of \$10 per head required when booking.

Menu items may change due to seasonal quality and availability.