



Piccadilly Christmas Day Menu

Breads & antipasto

Rustic bread rolls and loaves, grissini, dukkah, assorted salts, local olive oil
Dips, green and black olives, marinated roman artichoke hearts, dolmades, caperberries, fire grilled capsicum, sundried tomatoes, grilled mushrooms, char-grilled aubergines, stuffed pimentos, pickled and roasted baby vegetables
Local charcuterie selection, prosciutto, salami, chorizo, chutneys and relishes

Carvery Station

Traditional honey baked whole leg of ham, grain mustard
Roast turkey breast with sage, onion, cranberries

Hot selection

Steamed barramundi, sautéed bok choy, ginger, chilli, soy and sesame
Pumpkin, gnocchi, basil, artichokes, cashew-nut pesto
Roasted Gourmet potatoes, garlic, thyme and rosemary
Slow cooked beef porterhouse, forestierre mushrooms, jus gras
Moroccan chicken with almonds and baby spinach

Seafood selection

Freshly shucked oysters, ponzu, lemon wedges
Australian king prawns, tartar sauce, marie rose
Marinated New Zealand green lipped mussels
Poached blue swimmer crabs
Grilled calamari salad, spanish onions, cucumber, asian slaw, nuoc mam
Harris farms cold smoked salmon, capers and accompaniments
Charred baby octopus salad, balsamic

Salads

Kipfler potato, leeks, seeded mustard
Seasonal leaves with house dressing
Classic Caesar, traditional accompaniments
Arugula, pear, parmesan, walnuts, red wine vinaigrette

Desserts

South Australian cheese, lavosh, falwasser crackers, fruits, nuts, quince
Seasonal fruit and berries
Strawberries and cream
Steamed plum pudding, cognac cream
Traditional pavlova, passionfruit and citrus
Decadent petit gateaux and tarts
Chocolate fudge brownies

Ice-cream cart, assorted toppings

Live flambéed brulee station

Giant chocolate fountain, berries, fruit, marshmallows

Howards Vineyard Beverage Package from 12pm to 3pm, along with beers and soft drinks.