

CHRISTMAS DAY AT MOUNT LOFTY HOUSE 2021

Platter style menu all served to the table

BREADS & ANTIPASTI PLATTERS TO START

Bread rolls & sourdough, dukkha, olive oil
Dips, mixed olives, pickled & roasted baby vegetables
Local charcuterie & South Australian cheese selection

SEAFOOD PLATTER SELECTION

Freshly shucked oysters, lemon wedges
Australian prawns, Marie rose salad
Fried Calamari, Tartar sauce
Harris farms cold smoked salmon, capers & accompaniments
Charred baby octopus salad, citrus & balsamic

SHARED ENTREE

Pork Belly, peanut caramel, pickled daikon
Quail, nudja, capers
Lobster Tail, kombu butter, finger lime,
Beef Cheek Croquette, honey mustard

SHARED MAIN

Porchetta, romesco, braised cabbage, medjool dates
Wagyu rump, Café de paris, potato galette
Trout, smoked beetroot, herbed cream fraiche
Cauliflower, agrodolce, puffed seeds, fried kale, tahini cream

CHRISTMAS MAINS SHARED

Traditional smoked whole leg of ham
Beerenberg apricot jam, whole grain mustard
Roast turkey breast with sage, parsley, onion, cranberries stuffing
Sides: Duck fat kipfler potato
Garden salad, tomato, cucumber, balsamic dressing
Heirloom baby carrots, ricotta, puffed seeds

DESSERTS

Sticky date pudding, cream anglaise
Seasonal fruit & berries,
Pavlova, passionfruit & citrus
Chocolate eclairs, lemon tarts
Macaroons
Fruit mince pies
Assorted Ice cream, waffle cones & toppings

BEVERAGES

Three-hours Howard Vineyard Wines
Selection of local and imported beers, ciders, soft drinks and juices