



## ADELAIDE CONVENTION CENTRE 2009 CHRISTMAS MENU

### CHRISTMAS MENU OPTIONS

#### APPETISER (cold)

Char grilled watermelon with fresh bocconcini and balsamic glaze	\$15.00
Pork fillet stack with star anise infused poached apple with beetroot and prune compote	\$16.00
Dukkah spiced Port Lincoln kingfish with preserved lemon and fresh coriander salsa	\$16.00
Warm duck breast on polenta cake with baked pears and orange reduction	\$17.00
Mixed seafood served with a Thai influenced fresh herb salad and green mango salsa	\$17.00

#### MAIN COURSE (hot)

Turkey steaks with morel mushroom coffee cream	\$30.00
Chinese style slow roasted pork scotch fillet served with a pineapple chilli salsa	\$30.00
Chicken breast with avocado and caramelised onion wine jus	\$30.00
Tassal grilled Atlantic salmon served with seafood bisque	\$32.00
Slow roasted sirloin with a mixed herb béarnaise sauce	\$32.00
Garlic and rosemary marinated lamb racks with a mustard cream sauce	\$34.00
Two way duck - Master stock duck legs confit on Savoy cabbage; and roasted duck breast with orange and cinnamon sauce	\$35.00

**\*\*All mains are served with potato and vegetables**

#### DESSERT

Warm plum pudding with rose sabayon	\$14.00
Trifle with cherries and Grand Marnier jelly	\$14.00
Warm sugar spiced wine soup with fresh fruit	\$14.00
Yule log on raspberry coulis	\$14.00
Bombe Alaska	\$15.00
Christmas parfait with brandy infused fruit	\$15.00

**Menu options include Christmas novelties for the table**

**Menu prices are based on 1 option per course**

**Additional charges apply for alternating menu \$3.00pp per course, choice menu \$6.00pp per course**

All prices quoted are **GST inclusive**, and may be subject to increase at management's discretion in order to meet rising costs.  
Prices will be subject to increase from 1 January 2010

Effective June 2009