



CLEARVIEW ESTATE *CHRISTMAS MENU* 2016

seared **tuna** with avocado puree & toasted sesame

~or~

roasted **lamb rump**, rocket & pecorino salad with yoghurt dressing

confit **duck**, orange & walnut tagliatelle

~ or ~

seared **salmon** with pickled cucumber & green beans

~ or ~

porcini & ricotta **arancini** on fresh asparagus with salsa verde

all mains served with separate side salad

chocolate dream cake bavarian cream filling, limoncello mousse,
berry coulis & meringue crumble

~ or ~

cherrymisu ~macerated cherries layered with Genoese sponge
with crème fraîche sabayon

any 2 courses \$50.00

all 3 courses \$65.00

Functions Manager: Kristy Paddick

Head chef: Peter Hallgarth

..... and if you have a smaller business and would like to share an evening with other
company Christmas groups – please contact Kristy for available dates

all dishes are subject to seasonal availability