

MOSMANS

RESTAURANT

Christmas Choice Menu for Party Bookings



Celebrate the festive season in style this Christmas dining at Mosmans Restaurant. Delight your guests with the finest quality dishes, using fresh local ingredients overlooking the stunning Swan River in Mosman Bay. If you are looking to book a larger group for lunch or dinner from 31 to 140 people we can offer you the following choice of starters, mains and desserts also including bread, leaf salad and Christmas crackers for the tables, musical entertainment played exclusively Monday evenings and a personal function coordinator when you book a party of 20 or more.

Three course meal

\$83.50

Starters

Please choose two of the following

Prawn Cocktail served with avocado & green leaves in a citrus crème fraiche dressing

Home Cured Vodka & Lime Tasmanian Salmon served with a fresh apple & mesclun salad and white balsamic & seeded mustard dressing

Danish Fetta & Watermelon Salad served with a salad of mesclun, crispy pancetta drizzled with Cooladerra olive oil, sea salt & cracked black pepper (v)

Fresh Natural Oysters served with lemon

Mains

Please choose two of the following

Rolled Turkey Breast with herb stuffing, chat potatoes and cranberry sauce

Porcini Crusted Angus Beef served medium with a potato gnocchi cake, pan fried oyster mushrooms and a red wine reduction

Dukkah Crusted Gold Band Snapper with crushed gourmet garlic and rosemary potatoes, slow roasted vine tomatoes and lemon infused dressing

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Wild Mushroom and Seared Scallop Risotto slowly cooked with thyme, white wine and shaved parmesan (v)

Desserts

Traditional Christmas Pudding with brandy sauce and fresh cream

Mixed Berry Brulee with seasonal berries topped with a caramelised crust and vanilla bean ice cream

If you want to make your Christmas function a little special...

Christmas Cocktail \$15 per person

Nothing quite says 'Merry Christmas' like a Christmas cocktail on arrival

Egg, Brandy, Sugar, Milk, Nutmeg
Vodka, Cointreau, Fresh Lime and Cranberry Juice
Gin, Strawberries, Limes, Red Grapefruit Juice, Lemonade

Canapés \$12 per person

Before you and your guests begin your Christmas feast, enjoy a selection of light canapés

Tempura King Prawns
Grilled Half Shell Scallops
Bocconcini, Cherry Tomato and Fresh Basil Skewers
Asparagus & Prosciutto with Balsamic Reduction

Cheese Platters \$10 per person



Finish your sitting with a selection of fine cheeses handpicked by our chef

Cheese platters for the table
 Selection of Australian Cheddar, Camembert and Blue with Barossa bark,
 dried fruits and quince paste

Fruit Platters \$8 per person

Celebrate Christmas the Australian way by serving fresh seasonal fruit

Fruit Platters for the table
 Selection of fresh cut seasonal fruits

*Beverages available on either **consumption or package**, so if you are planning on consuming alcoholic or non-alcoholic beverages over the course of your lunch or dinner please speak to our function coordinator regarding different options.*

Lunch sitting commences 12noon until 4.00pm, Dinner sitting commences 6.00pm and until 11.00pm

Vegetarians and dietary requirements happily catered for.

Private area's and Hire Fees

Area	Fee	Minimum Numbers	Capacity
The Deck	\$500	40	60
The Restaurant	\$1000	80	100
Exclusive Full Venue	\$2500	110	140

*Strict minimum numbers apply from October - April