

MOSMANS

RESTAURANT

Christmas A La Carte for Group Bookings

For Lunch and Dinner bookings of 13 – 30 people

Includes bread, leaf salad and Christmas crackers for the table

Musical entertainment on Mondays evenings

Organiser free of charge when booking parties of 20 or more



Entrées

Prawn Cocktail served with avocado & green leaves in a citrus crème fraiche dressing \$23

Home Cured Vodka & Lime Tasmanian Salmon served with a fresh apple & mesclun salad and white balsamic & seeded mustard dressing \$22

Danish Fetta & Watermelon Salad served with a salad of mesclun, crispy pancetta drizzled with Cooladerra olive oil, sea salt & cracked black pepper (v) \$19

Fresh Natural Oysters served with lemon \$20

Mains

Rolled Turkey Breast with a herb stuffing, chat potatoes and cranberry sauce \$33

Porcini Crusted Angus Beef served medium with a potato gnocchi cake, pan fried oyster mushrooms and a red wine reduction \$39

Dukkah Crusted Gold Band Snapper with crushed gourmet garlic and rosemary potatoes, slow roasted vine tomatoes and lemon infused dressing \$36

Wild Mushroom and Seared Scallop Risotto slowly cooked with thyme, white wine and shaved parmesan (v) \$34

Desserts

Traditional Christmas Pudding with brandy sauce and fresh cream \$12

Mixed Berry Brulee with seasonal berries topped with a caramelised crust and vanilla bean ice cream \$15

Tea and Coffee \$4.50

Beverages available on consumption, please refer to our wine list

(v) vegetarian option available

Menu Subject to change

MOSMANS

R E S T A U R A N T

Optional Extra's

Christmas Cocktail on arrival \$15 per person

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

Canapés \$12 per person

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

Cheese Platters \$10 per person

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

Fruit Platters for the table
Selection of fresh cut seasonal fruits

*Beverages available on **consumption or package**, please speak to your function coordinator*

Lunch 12noon – 4.00pm Dinner 6.00pm – 11.00pm

Vegetarians and dietary requirements happily catered for.