

Christopher's

*\$65 SET MENU
THREE COURSE MENU OPTION
COURSE CHOICE MUST BE CONFIRMED UPON BOOKING
ALTERNATE DROP FOR GROUPS OF 29+*

Entrée

Boconcini mozzarella gf

Boconcini mozzarella ball + heirloom tomatoes + Spanish onion + watercress + pesto + balsamic

Christopher's famous stuffed mushrooms

Mushrooms + leg ham + blue cheese + fresh herbs + roasted capsicum + salad + sweet chilli sauce

Angels on horseback (GF)

Oysters + bacon + lemon, shallot and mustard butter + salad

Scallops (GF)

Seared scallops + pea, mint and parmesan puree + roasted chorizo + apple flower and cress salad

Main

Sesame duck

Twice cooked duck leg + sesame crumb + wakame rice + carrot and daikon salad + rich plum sauce

Rib fillet (GF)

Aged Rib fillet + triple cooked chips + field mushroom + blue cheese + prosciutto + rich port reduction

Oven baked Market Fish

Oven baked blue eye + Petit pois a la francais + crispy fried squid + chilli and garlic roasted sweet Potato

Lamb rump GF

Slow braised lamb rump + celeriac puree + fondant potatoes + port reduction

Barramundi GF

Pan roasted barramundi + warm potato, shaved fennel and artichoke salad + beurre blanc sauce

Roasted butternut squash pumpkin GF

Roasted squash + jambalaya rice + cress salad

Dessert

Cheese board

Mix of cheeses + lavosh biscuits + fruit + quince paste

Panna cotta

White chocolate panna cotta + berry compote + Rossini wafer

Chocolate truffles

Macadamia short bread + Brandy infused chocolate truffles + ice cream + fresh berries

Fresh Merlo Coffee & Elmstock Tea's To Finish

For Bookings ph: 073804 3800

www.christophers.com.au

christophersfinefoods@gmail.com

For bookings Ph: 3804 3800

For Bookings ph: 3804 3800
Fax: 3804 3811