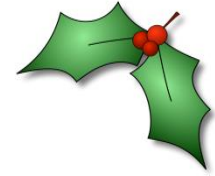


CHRISTMAS AT COCO'S



ENTRÉE

CURED HUON TASMANIAN SALMON

TOSSED WITH COS LETTUCE, ORANGE SEGMENTS, BABY CAPERS & RED ONION, FINISHED WITH SALMON CAVIAR & A HONEY LIME DRESSING

PAN SEARED SCALLOPS

SERVED WITH GRAPEFRUIT, DILL & HERB SALAD AND A SPICY MANGO SAUCE

LINLEY VALLEY PORK BELLY

SLOW COOKED PORK BELLY WITH A HONEY PUMPKIN PUREE, BABY RADISH & RED WINE JUS

CRISPY FRIED SPICY SALT & PEPPER SQUID

SERVED WITH ROCKET, CUCUMBER, RADISH, PICKLED CHILI & AN APRICOT & KAFFIR LIME SAUCE

BEEF CHEEK RAVIOLI

SERVED WITH A CREAMY PORCINI MUSHROOM SAUCE, FRESH HERBS & SHAVED PARMESAN

PRAWN SALAD

FRESHLY STEAMED CARNARVON KING PRAWNS WITH AVOCADO, SPICY MANGO MAYONNAISE, TOASTED ALMONDS & LIME

MAINS

CHRISTMAS TURKEY

PANCETTA WRAPPED & SLOW ROASTED, WITH A CHESTNUT & CHERRY STUFFING

FRENCH GREEN BEANS, CARROTS, KIPFLER POTATOES & PINOT NOIR JUS

BLACK ANGUS BEEF SIRLOIN(350G)

CHAR-GRILLED MEDIUM RARE & SERVED WITH BLISTERED CHERRY

TOMATOES, SPICED BUTTER & A RED WINE JUS

TWICE COOKED MUSCOVY DUCK MARYLANDS

SERVED ON A WILD MUSHROOM & MASCARPONE RISOTTO FINISHED WITH BASIL OIL

HUON TASMANIAN ATLANTIC SALMON FILLET

GRILLED MEDIUM RARE, SERVED WITH CHARGRILLED ASPARAGUS & A BLOOD ORANGE & POMEGRANATE SAUCE

GRILLED FILLET OF KING SNAPPER

SERVED ON A BABY PEA & SPINACH PUREE WITH A PUMPKIN, COCONUT & ROSEMARY RELISH

BLACK ANGUS BEEF FILLET (250G)

SERVED MEDIUM RARE WITH THYME & GARLIC POLENTA, SALSA VERDE & RED WINE JUS

FOR THE TABLE

Green salad with baby spinach, shaved cucumber, avocado, alfalfa sprouts, roasted pepitas & a basil vinaigrette

DESSERT

STICKY DATE & MACADAMIA BOMBE ALASKA

HONEY MACADAMIA ICE-CREAM ENCASED IN SWIRLS

OF MERINGUE, ON A STICKY DATE PUDDING SERVED WITH BUTTERSCOTCH SAUCE

CHRISTMAS PUDDING

SERVED WITH A BRANDY ANGLAISE SAUCE

WHISKY SOUR TRIFLE

LAYERED VANILLA PANNA COTTA & VANILLA CUSTARD WITH ROASTED APRICOTS, CANDIED ROSEMARY & ALMOND PRALINE