

M.V. MARY ANN



XMAS IN JULY 2018

MAINS

Lamb Rump

*Mustard glazed lamb rump, vegetable medley,
potato and rosemary galette, red wine jus*

Macadamia Crumbed Pork Porterhouse

*Macadamia crumbed pork, chats, wilted spinach,
roasted corn and cranberry confit*

Atlantic Salmon

*Atlantic salmon, native Furikaki Asian greens,
glazed chats, soy bierre blanc*

Risotto

*Sage, corn, courgette and capsicum risotto set on
winter greens topped with shaved parmesan*

DESSERTS

Steamed Pudding

*Traditional steamed pudding topped
with brandy creme anglaise, glazed cherry
and ice-cream*

Spiced Apple Tart

*Spiced apple tart warmed then topped
with rich glaze served with vanilla bean cream*
