

# Christmas Day Lunch at Maximilians

## Entree

Spencer Gulf prawns, smoked chilli sauce, avocardo mousse, fetta (gf)

Duck liver parfait, truffle butter, pickled cranberries, house made brioche

Heirloom tomatoes, bocconcini, salsa verde, olive crumb, crunchy quinoa, honey liquorice dressing (gf,v)

## Main

### **Pan seared South Atlantic Salmon**

Charred sweet corn, smoked salmon brandade, seaweed butter sauce, pickled diakon (GF)

### **Roast Turkey Breast**

Riverland stone fruit, macadamia nut, charred cabbage

### **Beef Fillet** (cooked medium)

Slow roasted tomatoes, béarnaise, red wine jus, watercress (GF)

Vegetarian Option Onion & Goats cheese tart

Walnut pastry, Woodside goats curd, pumpkin, soft herbs

*Table served with roasted potatoes; leaf salad*

**See your waiter for pre-ordered vegetarian main course**

## Dessert

Dark Belgium chocolate, Adelaide Hills cherry & white chocolate parfait, Pistachio crunch

Christmas pudding & brandy cream, Vanilla bean ice cream

Cremeux D-Argental, fruit jam, house made lavosh

3 hr Beverage Package. Sidewood Estate wines, beer, cider, fruit juice, soft drink, tea & coffee

\$195 per adult. Children 6-15 yrs \$90. Children under 5 \$60

Bookings

info@maximilians.com or

call (08) 8388 7777