

Maximilian's

ADELAIDE HILLS

Entrée

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

Duck liver parfait, truffle butter, pickled cranberries, house made charred sour dough

Heirloom tomatoes, burrata, fresh basil, olive tapenade, sourdough croutons (v)

Main

Pan seared Atlantic Salmon

Scallops, cucumber, miso vongole broth, crispy seaweed (GF)

Roast Turkey Breast

Riverland stone fruit, macadamia nut, free range leg ham, charred radicchio

Beef Fillet

(cooked medium)

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

Vegetarian Option

Walnut pastry, Woodside goats curd, pumpkin, burnt onion, pepita seeds, soft herbs

Table served with roasted potatoes & leaf salad

Dessert

Dark Belgium chocolate ganache, raspberry ice cream, Adelaide Hill's cherries,

lemongrass anglaise & macadamia praline

Christmas pudding & brandy custard, Vanilla bean ice cream

Cremeux D-Argental, fruit jam, house made lavosh