

CROWN AVIARY

CHRISTMAS DAY AT THE AVIARY

\$295 ADULT | \$125 CHILD
25 DECEMBER 2021

LIVE SUSHI AND SASHIMI COUNTER

King salmon, tuna sashimi, selection of sushi and nigiri, pickled ginger, wasabi, soy sauce



ANTIPASTO GRAZING TABLE

Prosciutto, Serrano ham, salami, grilled vegetables, pickles and chutneys, Artisan breads and crackers



ENTREE

Seafood platter with oysters, lobster, prawns and gravlax



FROM THE BBQ

Beef tenderloin and Chimmi Churri
Grilled U10 prawns lemon caper salsa



FROM THE CARVERY

Daylesford Turkey - Cranberry compote, Jus, Brussel sprouts, baby carrots, chipolatas,
house baked stuffing (cranberry and pear)
Maple glazed ham - apple compote, mustard dijon and grain pots
Baked salmon En croute, dill butter sauce



HOT

Grilled barramundi, braised fennel and grilled witlof
Roasted Kipfler
Roasted sweet potato
Grilled aspargaus
Honey and lemon thyme baked carrots and parsnip
Spinach and mushroom mini tortellini - pomodoro sauce, crispy basil

CHRISTMAS DAY AT THE AVIARY

DESSERT

Chocolate and Cointreau Yule log cake

Coconut and raspberry rocher

Eggnog tart

Apricot gingerbread tart

Orange cinnamon donut

Trilogy of chocolate

Christmas marzipan stollen

Strawberry and rhubarb gateau

Pear and earl grey tea mousse

Pistachio and mandarin opera

Chestnut and cassis cake

Vanilla mixed berries cheesecake

Coconut and pineapple entremet

Christmas pudding, brandy sauce

Mince pies and Christmas cookies

Icecream bar with Christmas candies and condiments

Victorian Artisan cheese station



BEVERAGES

SPARKLING WINE

Woodbrook Sparkling

WHITE WINE

Brigade Block Semillon Sauvignon Blanc

RED WINE

Abilene Shiraz

BEER

Cascade Light

Furphy Refreshing Ale

Great Northern Super Crisp

SOFT DRINKS

Includes a selection of soft drinks and mineral water