

CHRISTMAS DAY MENU

Samlple menu, subject to change

COLD BUFFET

Smoked salmon & kingfish crudo Marinated white anchovies Chilled poached prawns Chilli, lemon & parsley marinated mussels

CONTINENTAL BUFFET

Tasmanian cheese selection
Sliced continental meat selection
Sliced Christmas ham & sliced turkey
Seved with apple chutney, cranberry sauce, mustards, herb cream mascarpone,
pickled zucchini, onion rings, capers, date jam

SALAD BUFFET

Orzo salad, lemon, tomato & chilli
Greek style, cucumber, Tasmanian fetta, tomato & sumac
Baby cos, cucumber & Tasmanian fetta
Creamy pink eye potato, chive & seeded mustard
Green bean, snow peas, shaved fennel & toasted sesame
Ancient grains, cranberries, parsley, kale & toasted seeds

PLATED DISHES TO SHARE (SERVES 2)

Garlic & rosemary focaccia
Tesoro's famous recipe, garlic, rosemary, Tasman Sea salt,
olive oil & white balsamic reduction

Fresh Tasmanian oysters Served with lemon & shallot vinegar on the side

Cespelle alla forentina Roasted spinach & ricotta stuffed crepe, roasted tomato sago, parmesan

Agnello con le patate al forno Slow roasted Wild Clover lamb rump with rosemary, fennel & orange, served with fennel puree, duck fat potatoes & lamb jus.

DESSERT

Struffoli (for the table)
Lemon & honey semifreddo (1 per person)
Served with Tasmanian berries, white chocolate wafer