

CHRISTMAS DAY MENU

Sample menu, subject to change

COLD BUFFET

Smoked Salmon A
Kingfish Crudo A
Marinated White Anchovies M
Chilled Poached Prawns M
Chilli, Lemon & Parsley Marinated Mussels I

CONTINENTAL BUFFET

Tasmanian Cheese Selection (Mature Cheddar, Brie, Blue Cheese, Washed Rind Wedges)
Sliced Continental Meat Selection (Prosciutto, Salami, Mortadella)
Sliced Christmas Ham
Sliced Turkey
*Served with Apple Chutney, Cranberry Sauce, Mustards (Seeded & Dijon), 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
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 A
Served with Lemon & Shallot Vinegar on the side (6 to share between 2)

Cannelloni Ricotta e Spinaci
Roasted Spinach & Ricotta Stuffed Cannelloni, 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)
Chocolate Semifreddo (1 per person)
Served with Tasmanian Berries, Vanilla Ricotta, White Chocolate Wafer & Almond Crumble