



*Saturday, 10th December 2016*

---

Dance the night away with local band 'The Motor City Seven' featuring Tamara Seeley and enjoy a great meal with work colleagues or a group of friends to kick start the festive season!

Bookings from 6pm, Please contact us on 8726 9999 for more details.

---

# Menu One

\$49 per guest

## TRADITIONAL CHRISTMAS ROAST

Turkey breast with pancetta, sage and onion stuffing, finished with a cranberry, port and rosemary sauce.

## PROSCIUTTO WRAPPED CHICKEN BREAST

Pocketed with fetta and spinach, finished with a Chardonnay, chive and Dijon cream sauce.

## PRIME- AGED GRASS FED PORTERHOUSE

Cooked to medium and finished with a rich Cabernet and thyme jus.

*Mains are served with roasted root vegetables and steamed broccolini.*

## BAILEY'S AND CHOCOLATE CHEESECAKE

With sesame and poppy seed wafer.

## THE BARN'S CHRISTMAS PUDDING

With brandy custard and black cherry compote.

## WHITE CHOCOLATE PANNACOTTA

With summer fruits.

# Menu Two

\$53 per guest

## TOMATO AND ROASTED RED CAPSICUM SOUP

With pesto and parmesan crouton.

## TRADITIONAL CHRISTMAS ROAST

Turkey breast with pancetta, sage and onion stuffing, finished with a cranberry, port and rosemary sauce.

## PROSCIUTTO WRAPPED CHICKEN BREAST

Pocketed with fetta and spinach, finished with a Chardonnay, chive and Dijon cream sauce.

## PRIME- AGED GRASS FED PORTERHOUSE

Cooked to medium and finished with a rich Cabernet and thyme jus.

*Mains are served with roasted root vegetables and steamed broccolini.*

## BAILEY'S AND CHOCOLATE CHEESECAKE

With sesame and poppy seed wafer.

## THE BARN'S CHRISTMAS PUDDING

With brandy custard and black cherry compote.

## WHITE CHOCOLATE PANNACOTTA

With summer fruits.

# Menu Three

\$60 per guest

## TOMATO AND ROASTED RED CAPSICUM SOUP

With pesto and parmesan crouton.

## PORK BELLY

With apple and ginger puree and balsamic glaze.

## VIETNAMESE STYLE SALAD

Poached king prawns and fresh herbs.

## TRADITIONAL CHRISTMAS ROAST

Turkey breast with pancetta, sage and onion stuffing, finished with a cranberry, port and rosemary sauce.

## PROSCIUTTO WRAPPED CHICKEN BREAST

Pocketed with fetta and spinach, finished with a Chardonnay, chive and Dijon cream sauce.

## PRIME- AGED GRASS FED PORTERHOUSE

Cooked to medium and finished with a rich Cabernet and thyme jus.

*Mains are served with roasted root vegetables and steamed broccolini.*

## BAILEY'S AND CHOCOLATE CHEESECAKE

With sesame and poppy seed wafer.

## THE BARN'S CHRISTMAS PUDDING

With brandy custard and black cherry compote.

## WHITE CHOCOLATE PANNACOTTA

With summer fruits.



WWW.BARN.COM.AU