



BAROSSA BRAUHAUS HOTEL

CHRISTMAS DAY LUNCH — SATURDAY 25th DECEMBER 2021

ADULTS MENU

ENTRÉE

Sweet Potato & Coconut Soup
with sweet potato crisps

Salmon Mousse, S.A. King Prawns, Smoked Salmon Rosette
with a lemon vinaigrette

Honey Lime and Sriracha Chicken Skewers
served on a bed of jasmine rice

MAIN COURSE

Roast Turkey & Honey Glazed Ham
pistachio & cranberry stuffing, roast vegetables, cranberry sauce & gravy

Crispy Skin Barramundi
seasoned with lemon pepper, topped with prosciutto wrapped asparagus,
served with crushed potatoes and garden salad

Fillet Mignon
(cooked medium)
Portobello mushroom in a garlic thyme butter, served with
crushed potatoes, seasonal vegetables and jus

DESSERT

Traditional Plum Pudding
brandy custard & vanilla icecream

Caramilk Cheesecake
with a white chocolate cream

Christmas Trifle
Sweet Sherry soaked sponge, layered with fruit, rich wine jelly,
and custard, served with vanilla bean icecream

ADULTS \$85.00

BOOK NOW



Barossa Brauhaus Hotel — 0885642014 — info@barossabrauhaus.com.au
Once making your booking, full payment is required within 14 days as confirmation
Payment accepted—Cash, Eftpos, Credit Card
(Please advise of any dietary requirements when booking)