

# CHRISTMAS IN JULY

*Two course \$70pp  
Three course \$80pp*

*Missed out on a staff party last year due to Covid?*

*Book Christmas in July at The Sebel Yarrowonga with a 2 or 3 course menu running through the whole of July. Our Christmas in July offer can be customised to suit your group needs with private rooms available upon request and according to group numbers\*.*

THE  
SEBEL

YARROWONGA  
SILVERWOODS

## ENTRÉE

*FRESHLY SHUCKED OYSTERS*  
*dozen oysters, mignonette dressing*

*ROAST PUMPKIN SALAD*  
*lemon and garlic yoghurt dressing, toasted  
seeds, pomegranate, herb*

*STICKY POMEGRANATE CHICKEN*  
*duck fat potatoes, dutch carrots, balsamic herb salad*

*SMOKED SWORDFISH*  
*squid ink chips, horseradish powder, cucumber  
and salmon roe*

*MAPLE GLAZED PORK BELLY*  
*orange braised fennel, sauerkraut, herb salad*

## MAIN

*PAN ROASTED MURRAY COD*  
*rustic ratatouille, basil oil, fresh herbs*

*EYE FILLET STEAK (200GM)*  
*served medium rare, maple glazed carrots, duck fat  
potatoes, seasonal greens*

*TURKEY MEDALLIONS*  
*Sweet pea puree, prosciutto, roasted kipfler potatoes,  
cranberry sauce*

*WILD MUSHROOM RISOTTO*  
*garlic shoots, shaved parmesan, crispy enoki  
mushroom*

*ROASTED LAMB RUMP*  
*miso roasted kipfler potatoes, whole garlic cloves,  
cracked wheat, gremolata and rosemary jus*

## DESSERT

*CHRISTMAS PUDDING*  
*brandy custard, pedro ximenez ice cream*

*SAN SEBASTIAN BURNT CHEESECAKE*  
*strawberry salad, dulce de leche ice cream*

*SWISS MERINGUES*  
*white chocolate and raspberry mousse*

*BITTER CHOCOLATE AND HAZELNUT  
TORTE*  
*wattleseed ice cream, candied hazelnuts*

*Call to book on 03 5745 9100.  
Minimum group booking numbers apply.*