

Christmas Day 2017

\$90 p.p - Children 4-12yrs \$35

Sittings at 12pm & 1pm only - Bookings essential

GERMAN ARMS
ESTABLISHED 1839

Starter Platter on Arrival

A selection of Adelaide hills produce including Lenswood cherries, fresh locally baked breads, pastries, dips & pate`

Entrée

SOUTH AUSTRALIAN SEAFOOD PLATTER

Spencer gulf king prawns, coffin bay oysters & Hahndorfs Harris Smokehouse smoked salmon with lime & cracked pepper mayo

TWICE COOKED CRISPY SKIN PORK BELLY

Tender free-range pork with sesame julienne vegetables, sticky cherry plum glaze

SPICED PUMKIN, ROAST BEETROOT & AVOCADO SALAD (V)

With fresh mesculin lettuce, yellow pear cherry tomato, confit garlic & lemon vinaigrette

Main

SLOW ROASTED DRY AGED SALTBUSH LAMB RUMP (GF)

Served with warm minted potato, green bean, speck & olive salad & caramelised onion jam

ROAST TURKEY BREAST & BAVARIAN HONEY BAKED HAM

Roasted duck fat baby potatoes, honey glazed carrots, steamed seasonal greens, rosemary gravy & cranberry sauce

SEARED QLD YELLOWFIN TUNA (GF)

Fresh cut sashimi grade tuna steak, with steamed black rice, pineapple salsa, rocket & pinenut pesto

CAJUN SPICED GRILLED AUBERGINE CUTLETS (GF)(V)

Topped with a spicy red pepper ragu, confit garlic, Kalamata olives & steamed seasonal greens

Dessert

STEAMED PLUM PUDDING

Served with egnog anglaise, vanilla bean ice cream & roasted pistachio

BAKED BLUEBERRY CHEESECAKE

Served with candied lime & fresh passionfruit pulp

