

Christmas Day Luncheon

25th December 2007

\$55.00 per child under 12 years
(12 NOON TILL 3.00pm)

50% Deposit Required by 22nd NOVEMBER and full Balance by 1st December 2007

BUFFET w ALL THE TRIMMINGS

HOT

Roast Turkey Breast w Cranberry Sauce
Honey Glazed Ham
Roast Beef w Rich Red Wine Gravy
Grilled Fish Fillets w White Wine Sauce
Stir Fried Chicken
Steamed Rice
Roast Potato
Roast Pumpkin
Gratin Seasonal Vegetables

COLD

Fresh Med King Prawns w Cocktail Sauce
Freshly Shackled Oysters w Lemon
Pasta & Shrimp Salad
Tossed Salad
Coleslaw

Bread Rolls
Sauces & Condiments

DESSERTS

Fresh Seasonal Fruit & Cheese Platter
Home made Plum Pudding & brandy Custard
Assorted Cakes

Seats are limited so call the Red Manna Waterfront Restaurant to ensure you do not miss out

Christmas Menus 2007 Set Menu Options

Xmas party pack consisting of Bon Bons & hats
Are Available at the cost \$5.00 per person

\$25.00 per person

Available Monday-Friday Lunch Only

Soup Of The Day

Roasted Turkey Breast w Honey Glazed Ham &
Mango Champagne Jus

Traditional Plum Pudding w Brandy Custard

\$30.00 per person

Served 50/50

Available Monday-Friday Lunch Only

Salad of Avocado & Prawns in a Thousand Island Dressing
Fettuccini Tossed w Bacon & Mushroom Cream Sauce

Roasted Turkey Breast w Honey Glazed Ham &
Mango Champagne Jus

Fish of The Day w White Wine Cream Sauce

Traditional Plum Pudding w Brandy Custard
Individual Meringue topped w Fresh Fruit & Passion fruit Couli

Other menus & packages are available on request, please call Jason on (08) 9581 1248

Christmas Menus 2007 Set Menu Options

\$35.00 per person
Served 50/50

Not Available Friday or Saturday Evenings

Prawn Salad On Mixed Leaves, Avocado & Lime, Sweet Chilli Dressing

Sauté Chicken Breast & Asparagus Cream Sauce on Puff Pastry

Roasted Turkey Breast w Glazed Ham & Mango Champagne Jus

Grilled Sirloin Steak w Dianne Sauce

White Chocolate Cheese Cake w Passion fruit,
Cream & Marinated Strawberries

Traditional Plum Pudding w Brandy Custard

\$45.00 per person
Serve 50/50

Not Available Friday or Saturday Evenings

Salad of Roasted Chicken Breast w Roasted Sweet Potato,
Pine nuts & Honey Mustard Dressing

Fettuccini Tossed w Smoked Salmon & Pesto Cream Sauce

Grilled Fish Fillet Topped w Prawns in a Garlic Cream Sauce

Roasted Turkey Breast w Glazed Ham & Mango Champagne Jus

Vanilla Bean Panna Cotta w Raspberry Couli

Traditional Plum Pudding w Brandy Custard

Other menus & packages are available on request, please call Jason on (08) 9581 1248

Seafood Buffet

\$70.00 per person

Available Sunday to Thursday, Friday & Saturday Lunch

\$80.00 Friday or Saturday night minimum 70 guest

HOT

Stir Fry Chicken

Beef Stroganoff

Grilled Fish Fillets in White Wine Sauce

Steamed jasmine rice

Freshly Crumbed Calamari Rings

Tempura Battered Fish Pieces & Tartare Sauce

Torpedo Prawns with Sweet Chilli Dip

Chilli Mussels

COLD

Selection of Market Fresh Seafood Consisting of

Medium King Prawns

Cooked local Blue Manna Crabs

Oysters

Smoked Salmon Platter

Continental Meat Platter

Shrimp and Avocado Salad

Warm Chilli Octopus Salad

Tossed Salad

Fresh seasonal fruit platter

Assorted Continental Torts & Cakes

Cocktail Menu

\$35.00 per person, Sunday – Thursday

\$45.00 per person, Friday – Saturday Lunch Only

Cocktail spring rolls with sweet chilli sauce

Marinated chicken drumettes

Sausage rolls with bbq sauce

Tempura fish fillets with tartare sauce

Gourmet cocktail pie.

Assorted cocktail; quiche

Crispy crumbed calamari rings

Cold canapé's

Satay chicken mini kebabs

Shrimp shao-mai (wantons)

Tempura prawns with mango sauce

Assorted gourmet cheese platter

Fresh tropical fruit platter

Self Serve Tea & Coffee

Fresh seasonal fruit platter

Assorted Continental Torts & Cakes

Reserve Cellar List

Please Note The Stock on This List is Limited

**Coriole Lloyd Reserve Shiraz 2005
McLaren Vale SA**

Produce from Three Quarter Century old Vines, Pleasing Depth of briary Fruit
& plenty of Firm Tannins
\$100.00

**Petaluma Cabernet Sauvignon & Merlot 2004
Coonawarra SA**

Fragrant & slightly confectionary aromas of plums, violets & jujube-like small berries overlie
Dark chocolate/vanilla oak & dusty, herbal undertones
\$85.00

**St Hallett Old Block Shiraz 2003
Barossa & Edan Valley SA**

The raspberry & briary flavours are lengthened by supple & seamless tannins to form an
Elegant yet restrained wine from 60-100 year old vines
\$120.00

**Henschke Abbots Prayer
Lenswood
Edan Valley SA**

Sweet aromas of Mulberries, blackberry confiture & earthy, herbal undertones
Of dark plums & cherries are supported by creamy vanilla oak. Fine & elegant
2003 \$110.00
1999 \$110.00
2004

**Henschke Eurphonium Keyneton Estate 2004
Edan Valley SA**

Briary armoas of blackberry & mulberry confiture are supported by sweet
Vanilla oak & lightly herb undertones of white pepper & spices. Smooth, fine & silky
\$75.00
Keyneton Estate 1997
\$ 50.00 (375ml- 1/2 Bottle)

**Henschke Mount Edelstone 1997
Edan Valley SA**

Full to medium weight, its elegant & silky palate delivers an evenly measured & pristine expression
Of blackberries, spices & dark chocolate farmed by firm, pliant tannins & finishing with a hint of mineral
A classic balance of Edan Valley Shiraz
\$120.00

**Henschke Henry's Seven 2005
Shiraz, Grenache, Viognier
Edan Valley SA**

Fine grain tannins, finishing with lingering flavours of liquorice & dark fruits, it's smooth & savoury
\$50.00

**Ashbrook Shiraz 2002
Margaret River WA**

This wine exhibits vibrant colour, attractive spice & plum nose and
A rich flavoursome full bodied palate
\$50.00