



## Swan Valley Tours Menu Options – Christmas

Menus are subject to change



**UPPER REACH**  
restaurant · swan valley

### CHRISTMAS SPECIAL- 3 COURSES FOR \$80

Small	Chargrilled abrolhos island octopus with romesco sauce (gf)	
	Haloumi, local honey, toasted seeds (v,gf)	
	Vodka and beetroot cured ocean trout (gf)	
	Courgettes, buffalo mozzarella, lemon myrtle (gf)	
	Chorizo, goat's cheese, smoked almonds and honey (gf)	
	Shark bay tiger prawns on a sweet corn puree (gf)	
Large	Chargrilled hiramasa kingfish, white bean puree, lemon, mint and olive salad (gf)	
	Crispy skin chicken, chorizo, salsa verde, red cabbage and smoked almonds (gf)	
	Oyster mushrooms, polenta, goats cheese, toasted seeds, harissa butter (v,gf)	
	Blue swimmer crab, mascarpone, lemon zest and bottarga risotto (v,gf)	
	Spiced lamb shoulder and feta parcel, beetroot yogurt, roquette, pistachio	
Sides	Olives	\$8
	Bread in common ciabatta (pp)	\$4
	Crushed kipfler potatoes	\$10
	Broccoli, hummus, smoked paprika oil, pine nuts	\$12
	Side salad	\$10
Dessert	Crème brulee (gf)	
	Dark chocolate peanut butter pie with vanilla ice cream	
	Persian love cake with greek yoghurt (gf)	
	Christmas pudding, brandy butter, double cream	
	Lemon sorbet with macadamias (v)	



Christmas packages  
**chef's feast**

Menu and price coming soon



**Plated Christmas Dinner 2023**

Your choice of 2 courses: \$85

All 3 courses \$105

**Entrée**

**Shared Charcuterie board:** Cured meats, Cheese, cornichons, marinated olives, and garlic toasted bread

**Choice of Mains**

**Smoked Pumpkin Risotto,** Fior di latte, roquette & Hemp oil

**Maple Glazed Ham,** roast baby potato, broccolini & Maple mustard jus

**Turkey Breast,** stuffing, sweet potato mash, green peas, cranberry sauce

**Dessert**

**Chocolate parfait,** Balsamic strawberries, ginger crumb & Salted caramel

**Sticky Date Pudding,** Butterscotch sauce, Vanilla Gelato



## CHRISTMAS BUFFET MENU

Buffet with a wide range of menu items to suit a variety of tastes. Replenished as required

### **Bread Selection**

Garlic Toasted Focaccia  
Assorted Dinner Rolls  
Gluten Free Bread  
Whipped Butter  
Hummus  
Olive Oil & Balsamic

### **Cold Selection**

Quinoa, Corn & Avo salad  
Classic Greek Salad  
Broccoli & Cacciatore Salad  
Pasta Salad

### **Hot Selection**

Sauteed Brussel Sprouts & Bacon  
Roasted Beetroot, Pistachio, Goats' Cheese & Balsamic Reduction  
Honey Baby Carrots  
Rosemary Butter Potatoes

### **Carving Station (Choice of 3)**

Turkey Breast  
Maple Glazed Ham  
Porchetta  
Lamb Roast  
Smoked Beef Brisket

### **Dessert Station**

Pecan Pie  
Chocolate Fudge Brownie  
Fresh Fruit  
Assorted Ice Cream (2 x Flavours)

**\$ 110 PER PERSON**



Menu and price coming soon