



GILBERT STREET HOTEL

CHRISTMAS SET MENU

entrée

TEMPURA BATTERED ZUCCHINI BLOSSOM

Cone Bay barramundi, basil + sweetcorn mousse, roast tomato sauce, rocket + dehydrated olives

CHARRED ASPARAGUS

62 degree free range egg truffle oil, pangrattato + shaved grana padano

SHREDDED DUCK

pomegranate, pickled beetroot, watercress + mint salad with orange vinaigrette

house made bread + smoked butter

main course

WAGYU RUMP

cavolo nero + pancetta colcannon with red wine jus

PAN ROASTED ATLANTIC SALMON

watercress, rainbow radish + orange segment salad with beetroot aioli

TURKEY, CHERRY + PISTACHIO PITHIVIER

charred asparagus, pumpkin jus + truffle oil

POTATO GNOCCHI

mixed mushrooms, saltbush, cherry tomatoes, roast garlic, dehydrated olives + parmesan dentelle

all mains served with parmentier potatoes + mixed leaf salad

dessert

CARIBBEAN CHRISTMAS CAKE

rum macerated pineapple + toasted coconut marshmallow frosting

ETON MESS

mixed berry foole folded with rosemary jelly pieces, freeze dried raspberries + balsamic meringue

2 COURSE \$55

3 COURSE \$65

 GLUTEN FREE  VEGETARIAN  DAIRY FREE

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