

# CHRISTMAS DAY

ON THE

# EDGE



## CHRISTMAS PLATTERS

A selection of luxury platter befitting of this special day of the year. Please see the pre-order form on the next page to make your choice and a suitable collection time.

## CHRISTMAS DINNER

Celebrate Christmas Day in style, where indulgence meets breathtaking views. Join us for an unforgettable Christmas Day dinner, where every bite is a taste of festive cheer against the backdrop of serene waterfront vistas.

**\$195 per person | \$95 per child (10 years and under)**

**Bookings available from 5pm - 8pm**

**BOOK ONLINE**

**OR Call our Restaurant  
Manager, Denny: 0461 592 416**

## CHRISTMAS DINNER MENU

*Your choice of one entrée, one main and one dessert.*

House made rosemary and garlic focaccia  
to the table with cranberry orange butter

### ENTREE

Lease 001 Oysters served either natural or seasoned  
with a dash of sweet pepperberry reduction

"Mr Brown and Town" exotic mushroom and truffle pate  
with pickled lions mane, fresh bread and quince paste

**Grilled king prawns and scallops**

on an avocado and tomato salad, brioche croute, and crayfish  
saffron Aioli

**Pork hock and smoked chicken terrine**

with apricot moustarda, tarragon gelee, seeded lavoche and  
an apple roquette salad

### MAINS

**Buttermilk and herb brined turkey breast**

served with rye bread stuffing, duck fat potatoes and greens  
with fresh cherry pan juices

**Black olive dusted seared tuna**

with cauliflower puree, grilled asparagus, slow roast  
heirloom tomatoes and lemon vinegar gastrique

**Lightly smoked Tasmanian lamb rump**

on saltbush eggplant puree, green beans, and merlot syrup

**Cauliflower and vintage cheddar philo pie**

rocoto pepper sugo and a tart roquette salad to the side

**Morten bay bugs baked with air dried abalone**

saffron and garlic butter, and served on a risotto Milanese

### DESSERTS

**Christmas pudding spiced Beignets**

with brandy anglaise

**Christmas pudding icecream parfait**

with gingerbread praline dust and persian floss

**Chocolate mocha tart**

served with botrytis baked pear and vanilla bean icecream



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## CHRISTMAS LUNCH PRE-ORDER

Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Email: \_\_\_\_\_

### Credit Card payment

I, \_\_\_\_\_ authorise the prepayment of the total amount of \$ \_\_\_\_\_

Name on credit card: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_ CVV: \_\_\_\_\_

Signature: \_\_\_\_\_

The information gathered on this form will be destroyed once the payment is processed.

### Please tick the box/boxes for your choice of platters.

Pick up from restaurant from 11am - 1pm. Please nominate a pick up time: \_\_\_\_\_

☐ **Deluxe Seafood Platter**  
for 2 people \$180

Queensland King prawns, 6 lease  
001 oysters natural, Tassie pickled  
octopus, smoked Bailinga mussels,  
Morten bay bug sliders, crab and  
hot smoked salmon pate and tuna  
crudo slices.

Served with a variety of home made  
sauces and dressings, pinkeye  
potato and asparagus salad and  
garden fresh mixed leaves

☐ Extra oysters \$32 ½ doz  
and \$54 1 dozen

☐ King prawns \$37/500g  
\$60/1kg

☐ ½ Tassie crayfish \$80

TOTAL: \_\_\_\_\_

☐ **Charcuterie Platter**  
for 2 people \$115

A selection of luxury cured meats  
befitting of the day.

Shaved Jamon, spicy sopressa  
salami, maple glazed Christmas ham,  
fennel cacciatore sausage, duck and  
pork terrine, wallaby salami and our  
house made duck liver parfait.

Served with marinated olives, pickled  
vegetables, feta and tomato salad, a  
variety of mustards and relishes and  
some fresh sour dough bread

TOTAL: \_\_\_\_\_

☐ **Gourmet Vegetarian Platter**  
for 2 people \$75

Three house made dips, a selection of  
grilled and pickled market vegetables,  
mushroom truffle pate, feta stuffed  
piquillo peppers, dolmades,  
asparagus and marinated olives.

Served with a Beetroot/pinenut/  
spinach salad, whipped feta,  
sourdough and flatbread crisps.

TOTAL: \_\_\_\_\_

☐ **Tasmanian Cheese Platter**

Your choice of the most perfectly ripe  
cheeses to market. Served with our  
duck liver parfait, dried muscatels,  
quince paste, lavoche, sourdough,  
fresh fruits and berries

Choose from: Blue, Brie, Cheddar,  
Washed Rind

One cheese: \$60, \$20 each extra cheese

TOTAL: \_\_\_\_\_



Please call our Restaurant Manager  
Denny: 0461 592 416



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edgeofthebay.com.au