

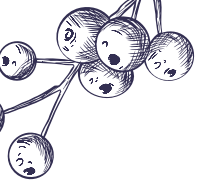
JORDON'S



CHRISTMAS PACKAGES

JORDON'S SEAFOOD RESTAURANT





Christmas at Jordon's: Lunch Menu

4 - course menu - \$160

ON ARRIVAL

GARLIC BREAD (2 SLICES PER PERSON)

Toasted fresh bread with garlic butter

LARGE PACIFIC OYSTERS (3 PER PERSON)

A full rich and creamy oyster with a hint of sweetness and lasting mineralisation

CATALAN MUSSELS (cold dish)

Mussels seasoned with cherry tomatoes, red onions, basil and lemon emulsion

ENTRÉE

-Each guest is to select one-

SALT AND PEPPERBERRY CALAMARI (GF)

Spiced & crispy fried baby calamari served with shallots, chilli and lemon

SIGNATURE CHARCOAL-GRILLED TUNA BELLY (GF)

Charcoal-grilled tuna belly marinated with sage, rosemary, chilli, garlic and extra virgin olive oil served with sautéed seasonal vegetables

CHILLI & SESAME SCALLOPS (4) (GF)

Roasted scallops on a bed of creamy peas topped with fresh mint leaves

CHARCOAL-GRILLED PRAWN SKEWER (3) (GF)

Charcoal-grilled marinated prawns served with apple cider vinegar, chilli, honey and ginger sauce with sesame seeds

MAINS

-Each guest is to select one-

PRAWN LINGUINE

Prawns marinated in extra virgin olive oil and chilli with cherry tomatoes tossed in white wine and prawn bisque sauce, finished with a charcoal-grilled king prawn and fried rocket

LOBSTER & CRAB RAVIOLI

Ravioli stuffed with crab, prawns and lobster in prawn bisque sauce, chilli, garlic and a touch of Napoli sauce

CHARCOAL-GRILLED BARRAMUNDI FILLET (GF)

Charcoal-grilled barramundi fillet marinated with herbs and served with broccolini

½ LOBSTER

Steam-cooked with garlic butter served with chips, salad and a selection of homemade sauces

CHARCOAL-GRILLED 350G RIB-EYE ON THE BONE (GF)

Charcoal-grilled grass fed Rib-Eye on the bone served with green leaves, roasted rosemary potatoes and peppercorn sauce

LAMB CUTLETS (4) (GF)

Tender lamb cutlets marinated in extra virgin olive oil, garlic, rosemary and black pepper charcoal-grilled on coals, served with a ratatouille of seasonal vegetables

DESSERTS

-Alternate serving-

Chef's selection of daily desserts

***Please advise the staff of any dietary restrictions**



Vegan - Vegetarian Menu

4 course set menu \$140 pp

-Only pre-order-

ON ARRIVAL

-Each guest is to select one-

BRUSCHETTA

Toasted "pane di casa" topped with tomato concasse, red onion, and black truffle paste in extra virgin olive oil dressing

CRISPY BEER BATTERED ZUCCHINI CHIPS

ENTRÉE

-Each guest is to select one-

ZUCCHINI FLOWER

Beer-battered zucchini flower filled with truffle mashed potatoes

VEGAN QUINOA SALAD

Quinoa, green beans, courgettes, cherry tomatoes, radish, orange, walnuts, vegan, cheese, mint and finished with citrus dressing

MAINS

-Each guest is to select one-

VEGAN RATATOUILLE

Slow-cooked mixed seasonal vegetables served with anise-flavoured rice, topped with crispy bread

LINGUINE WITH VEGETABLE RAGU

Green linguine cooked in a rich vegetable ragu

EGGPLANT PARMIGIANA

Sliced eggplant, pan-fried in oil, layered with tomato sauce and vegan cheese and baked in an oven

DESSERT

-Each guest is to select one-

FRUIT SALAD

IMPOSSIBLE CAKE





Christmas at Jordon's: Kids Menu

-4 Course Set Menu \$60pp-

ON ARRIVAL

-Garlic Bread: Toasted fresh bread with garlic butter

ENTRÉE

-Each guest is to select one-

-Lasagna (Entrée size)

-Gnocchi Napoli (Entrée size)

MAINS

-Each guest is to select one-

-Calamari and Chips

-Fish and Chips

-Chicken Schnitzel and chips

DESSERT

-Gelato: Christmas vanilla sundae with chocolate sauce





BEVERAGE PACKAGES

INCLUSIONS

- T'Gallant Prosecco
- Squealing Pig Sauvignon Blanc
- Squealing Pig Rose
- Penfolds Max's Cabernet Sauvignon
- Riesling
- Chardonnay
- Great Northern
- Peroni
- Pure Blonde
- Pear or Apple Cider
- Soft Drinks

3 HOURS - Starting from \$70pp

2 HOURS - Starting from \$60pp



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