



## CROCOSAURUS COVE

In the heart of Darwin City

### Standard Christmas Cocktail Menu 2021

#### Christmas Meats

Homemade turkey slider with melted brie and cranberry sauce; cinnamon spiced ham hock and apple on pumpnickel; and bacon and thyme arancini with tomato relish

#### Vegetarian Platter

Butternut squash and sage crostini with ricotta and toasted hazelnuts; and pomegranate, goat's cheese and pistachio bruschetta

#### Seafood Platter

Salt and pepper calamari with lemon myrtle aioli; mini prawn cones with wasabi mayo and finger limes; and NT local wild caught reef fish, lightly crumbed and served with lemon wedges and tartare sauce

#### Asian Dipping Platter

Thai mini spring rolls and vegetarian samosas served with Asian inspired dipping sauce

#### Pastry Selection

Selection of gourmet pies including beef, lamb and chicken; brie and cranberry tartlets; and mini quiche with pea, mint and goat's cheese

#### Sweet Platter

Gingerbread spiced chocolate mousse topped with Frangelico cream



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## **Premium Christmas Cocktail Menu 2021**

### Seafood Selection

Tasmanian smoked salmon on lemon and dill cream cheese blini; avocado mousse with crispy prosciutto and prawn served on Asian spoons; salt and pepper calamari with lemon myrtle aioli; and NT local wild caught reef fish, lightly crumbed and served with lemon wedges and tartare sauce

### Christmas Meat Selection

Homemade turkey slider with melted brie and cranberry sauce; cinnamon spiced ham hock and apple on pumpernickel; and pulled pork belly bao buns with Jack Daniels and maple sauce

### Pastry Platter

Selection of gourmet pies including beef, lamb and chicken; brie, cranberry and pistachio bites, mini quiche with pea, mint and goat's cheese; and gourmet mini sausage rolls

### Vegetarian Platter

Butternut squash and sage arancini; and pomegranate, goat's cheese and pistachio bruschetta

### Sweet Platter

Gingerbread spiced chocolate mousse topped with Frangelico cream; and mini pavlova with seasonal fruit, caramelised hazelnuts and Bailey's cream

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CATERING & HOSPITALITY CONSULTING



## CROCOSAURUS COVE

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### Christmas Dinner Menu 2021

#### Entrees (select two)

Tower of Tasmania smoked salmon with avocado salsa, chive oil and micro chervil

Grilled lamb espetadas with bay leaf, madeira wine, smoky paprika and garlic

Panko crumbed camembert served with a spiced apple and cranberry chutney

Christmas spiced ham hock terrine with piccalilli and grilled sourdough

#### Mains (select two)

Macadamia crusted Barramundi with grilled asparagus and a citrus salad

Pan-fried duck breast, braised red cabbage and pumpkin puree served with a spiced cherry brandy jus

Traditional roast turkey with herb stuffing, glazed ham, creamed mash, honey roasted carrots served with cranberry and roast gravy

Pan-fried porterhouse steak, duck fat fondant potatoes, broccolini with a peppercorn sauce

Festive nut roast wrapped in filo pastry served with vegetables, fresh herbs and a house made bush tomato relish

#### Dessert (select two)

Gingerbread spiced chocolate mousse topped with Frangelico cream

Strawberry Bailey's cheesecake with vacherin tears and coral tuile

Homemade meringue nests with seasonal fruit and candied hazelnut



## **Christmas Roaming Entrée Two Course Menu 2021**

### Canapes (all served)

Cinnamon spiced ham hock and apple on pumpernickel

Butternut squash and sage crostini with ricotta and toasted hazelnuts

Mini prawn cones with wasabi mayo and finger limes

Bacon and thyme arancini served with tomato relish

### Mains (select two)

Macadamia crusted Barramundi with grilled asparagus and a citrus salad

Pan-fried duck breast, braised red cabbage and pumpkin puree served with a spiced cherry brandy jus

Traditional roast turkey with herb stuffing, glazed ham, creamed mash, honey roasted carrots served with cranberry and roast gravy

Pan-fried porterhouse steak, duck fat fondant potatoes, broccolini with a peppercorn sauce

Festive nut roast wrapped in filo pastry served with vegetables, fresh herbs and a house made bush tomato relish

### Dessert (select two)

Gingerbread spiced chocolate mousse topped with Frangelico cream

Strawberry Bailey's cheesecake with vacherin tears and coral tuile

Homemade meringue nests with seasonal fruit and candied hazelnut