

festive menus

November & December 2010

Festive Menu One | three courses

\$75

Entrée

Pan fried blue swimmer crab cakes, sauce remoulade

or

Warm portobello mushrooms, krypton goat's cheese, baby spinach,
garlic crustini, basil dressing

Main

Fish of the day, butternut pumpkin risotto, pepita & parsley sauce

or

Roast tarragon turkey tenderloin, chestnut & sage stuffing, seasonal
vegetables, red wine jus & cranberry sauce

Dessert

Steamed plum pudding, vanilla bean ice cream, rum anglaise

Festive Menu Two | three courses

\$85

Entrée

Pan fried blue swimmer crab cakes, sauce remoulade

or

Warm portobello mushrooms, krypton goat's cheese, baby spinach,
garlic crustini, basil dressing

or

Seared soy & chilli beef sirloin, crispy tatsoi salad with honey soy dressing

Main

Fish of the day, butternut pumpkin risotto, pepita & parsley sauce

or

Roast tarragon turkey tenderloin, chestnut & sage stuffing, seasonal
vegetables, red wine jus & cranberry sauce

or

Grilled tender ridge fillet of beef, horseradish & potato hash cake,
asparagus, red wine jus

Dessert

Steamed plum pudding, vanilla bean ice cream, rum anglaise

or

Buttermilk & honey panna cotta, spiced apple strudel
with stick cinnamon glaze

ISHKA
RESTAURANT

Festive Menu Three | three courses

\$105

Entrée

- Pan fried blue swimmer crab cakes, sauce remoulade
- or
- Warm portobello mushrooms, krypton goat's cheese, baby spinach, garlic crustini, basil dressing
- or
- Seared soy & chilli beef sirloin, crispy tatsoi salad with honey soy dressing
- or
- ½ dozen natural oysters

Main

- Fish of the day, butternut pumpkin risotto, pepita & parsley sauce
- or
- Roast tarragon turkey tenderloin, chestnut & sage stuffing, seasonal vegetables, red wine jus & cranberry sauce
- or
- Grilled tender ridge fillet of beef, horseradish & potato hash cake, asparagus, red wine jus
- or
- Italian style polenta, tomato, mushroom, fresh parmesan cheese finished with gorgonzola & fresh marjoram sauce

Dessert

- Steamed plum pudding, vanilla bean ice cream, rum anglaise
- or
- Buttermilk & honey panna cotta, spiced apple strudel with stick cinnamon glaze

Selection of the finest Australian cheeses, plum paste, lavosh

Petit fours & freshly brewed coffee & tea

Optional Accompaniments

- Greek salad
- Steamed vegetables
- Hand cut chips

\$8
\$8
\$8

private rooms available for larger parties

for reservations please call 9448 5000