

# Christmas in July 2018



Lunch & Dinner Saturday 1 July – Monday 31 July



## Christmas in July Cocktails



### Hot Gin fruit punch served with gingerbread 9

Charles Dickens reminded his readers that a joyful Christmas morning does not require Ebenezer Scrooge's gold. All you need is a hot Hendrick's Gin fruit punch

### Mulled Wine 9

You'll be able to smell our delicious mulled wine from Santa's workshop! All the best flavours of Christmas in a mug

### Baileys Long Latte 9

Get lucky like the Irish with an after dinner coffee  
A splash of heavenly Baileys in a classic coffee drink

### Butterscotch Hot Chocolate 9

Our tasty hot chocolate infused with butterscotch schnapps.  
Schnapps is traditionally drunk quickly but you'll enjoy taking your time with this one

### Hot Toddy 12

Fight off the winter colds with this hot cocktail of whisky, lemon juice, ginger & honey

### Espresso Martini 16

Pick yourself up with a shot of organic fair trade espresso coffee with Kahlúa, Frangelico & vodka

### Toblerone 16

A dessert and cocktail all rolled into one, blending Baileys, Kahlúa & Frangelico with cream, honey and gooey chocolate!

10% surcharge on Sundays & public holiday





## \$55pp Lunch & Dinner Set Menu Only Available for groups of 10 or more people



### Starters choice of

**Prawn & avocado cocktail** with traditional Marie-Rose sauce, served with a spiced Bloody Mary shooter.

**Gravlax** on shaved cucumber, served with toasted rye



### Mains choice of

**Roasted turkey** breast with pistachio & pancetta farce, Brussel sprouts, parsnip & carrot puree

**Loin of pork** with baked apple, pumpkin cream & Jerusalem artichoke

**Beef cheek bourguignon** with cavolo nero & baguette dumplings



### Desserts choice of

**Rum baba** with orange segments & double cream

Grandma Helen's **Christmas cake ice cream**

Nonna Nancy's almond biscotti



Please also see next page  
for full Christmas in July 2018 menu  
available to all throughout July.



# Christmas in July 2018

Lunch & Dinner Sunday 1 July – Tuesday 31 July



## Starters



### **Prawn & avocado cocktail with traditional Marie-Rose sauce, served with a spiced Bloody Mary shooter 20**

*British cook Fanny Cradock originally created Marie-Rose sauce in the 1960s. It is made of homemade mayo, tabasco, Worcestershire sauce, brandy and organic ketchup!*

### **Gravlax on shaved cucumber served with toasted rye 18.5**

*Scandinavian dish of raw salmon cured with dill, salt and sugar. The name comes from the words grav (grave) and laks (salmon), as fishermen used to bury salted salmon in sand to preserve it*



## Mains



### **Roasted turkey breast with pistachio & pancetta farce, Brussels sprouts, parsnip and carrot puree 30**

*Henry VIII was the first English king to enjoy turkey at Christmas although it was Edward VII who made eating turkey fashionable this time of the year*

### **Loin of pork with baked apple, pumpkin cream & Jerusalem artichoke 30**

*Why is apple eaten with pork? Pigs were often left to graze in apple orchards, where they could feast on the windfalls*

### **Beef cheek bourguignon with cavolo nero & baguette dumplings 32**

*Our cheeky adaption of Rachel Khoo's beef bourguignon with baguette dumplings!*





## Sides



- Bowl of mixed greens 10
- Bowl of Brussels sprouts with chestnut butter 10
- Baby mixed leaves with tarragon vinaigrette 10
- Rosemary and sea salt roasted baby potatoes 10
- Thick cut chips with aioli 10



## Desserts



### Rum baba with orange segments & double cream 14

*... rum pum pum pum... this dish was added to this year's Christmas in July menu for the little drummer boys!*

### Grandma Helen's Christmas cake ice cream with Nona Nancy's almond biscotti 14

*This is our family favourite dessert that combines both our mums' Christmas magic!*

*Thanks to our mums and aunties for their inspiration in the kitchen!*

**Or just come in for one of our Christmas in July cocktails including warm mulled wine !!!**

**For groups of 10 or more, please ask your wait staff for the Set Menu**

Enjoy 

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We cannot guarantee that our food is free of allergens  
10 % surcharge on Sundays & public holidays  
Sorry, no split bills

# Tis the season to be giving...



**Please buy Beanies for Africa  
\$20each**

Hand made by Angela Brownlee  
All proceeds go to Communities Assist  
email [functions@barzura.com.au](mailto:functions@barzura.com.au)



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**Please place  
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warm items for  
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winter under the  
**Reverse Christmas  
Tree**, which barzura  
will give to the Salvos  
on your behalf!



## Giving feels great!