

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 Set Menu 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** with 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 8
- Baby mixed leaves with tarragon vinaigrette 10
- Rosemary and sea salt roasted baby potatoes 9
- Thick cut chips with aioli 9
- Sweet potato wedges with chili and lime yoghurt 10



Desserts



Rum baba with orange segments & double cream 14

... rum 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 סט מנות קבוצה



Enjoy 



Printed on 100 % post-consumer recycled paper
We cannot guarantee that our food is free of aller
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
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Giving feels great!