



Xmas 2019

Entree

Charcuterie Plates

Selected cured meats + chicken pate, garnished w house-pickled local vegetables & brie

Tasmanian Salmon Plates

Celebration of Tassie fish including hot-smoked ocean trout, cold-smoked salmon & seafood rillettes plus ginseng cream cheese & fennel

Main Course

Christmas Roast

Roasted meat platters served w roast potatoes, soft pumpkin, steamed green vegetables & cheesy cauliflower + signature stuffing & pan jus

Dessert

Sweet bites including Chocolate Mousse, Mini Pav & After-Dinner Mint

Pricing

2x courses \$50pp

3x courses (inc dessert) \$55pp

Add:

welcome drink on the deck w roaming oysters: \$15pp

fresh Crystal Bay prawn buckets w main course: \$9pp

cheese plates to finish: \$8pp



PEARL

Oyster Bar & Cafe

Xmas 2019

Popular End-of-Year

Dinner Dates:



November

Fridays: 15th, 22nd, 29th

Saturdays: ~~16th~~, 23rd, 30th

December

Fridays: 6th, ~~13th~~, 20th

Saturdays: 7th, 14th, 21st

Terms & Conditions

Min. 25 guests or \$1250 food spend to book. Includes exclusive use of venue from 5.30pm onwards. \$500 deposit required to secure booking.

For full terms & bookings please phone Paul or Claire on 0484 284 053
