



Saros Bar & Dining Christmas Day Lunch

3 course set menu with a choice of one from each course
Drinks are available on consumption with full table service provided
Please note that we aren't able to split the bill.

Adults \$120 per adult

Entrée:

Butter poached prawns, cocktail sauce, cucumber, lettuce, tomatoes GF
or

Confit duck rillettes, foie gras, cherry jam, mustard, cornichons, sourdough
toasts *GF

or

Ricotta and blue cheese dumplings, beetroots, candied walnuts GF VEG

Main course:

To the table to share mixed leaf salads and shoestring fries to share.

Smoked and roasted Angus beef strip loin, cauliflower puree, red wine jus GF
or

Baked rockling fillet, shaved fennel salad, caper and dill beurre Blanc GF
or

Honey roasted turkey breast, dauphinoise potato, cranberry jus GF
or

Porcini mushroom, potato and taleggio lasagna VEG

Dessert:

Summer berry pavlova, strawberry gum and vanilla cream GF
or

Rum baba, poached pineapple, vanilla ice cream.



Children: \$55 (12 years and under)

Entrée:

Shoestring fries, ketchup GF

or

Fried saganaki cheese, lemon GF

Main Course:

Spaghetti and meatballs or red sauce, parmesan cheese.

or

Fried chicken, broccolini, aioli.

Dessert:

“Frog in a pond” raspberry jelly, chocolate frog GF

or

Vanilla ice cream, sprinkles and chocolate sauce GF

- To confirm your booking a \$50 per person booking fee is required.
- Full pre-payment along with any specific dietary requirements is required no later than 15th Dec.
- Once a booking fee has been received a no changes, no cancellation, no refund policy will be in place.
- Please see our team for the full terms & conditions.

03 8593 9678

41 Homer Street, Moonee Ponds

VIC 3039