

FLINDERS MOTEL ON MAIN

2016 CHRISTMAS MENUS

Menu 1	Alternate Drop Main Courses – 1 Dessert	\$49.00
Menu 2	1 Entrée – 3 Main Courses – 1 Dessert	\$59.00
Menu 3	2 Entree - 3 Main Courses – 2 Dessert	\$69.00
Menu 4	3 Entrée – 4 Main Courses – 3 Dessert	\$79.00
Menu 5	Starters – 4 Entrée - 4 Main Courses – 3 Dessert	\$89.00

Booking Essential & Deposit Required
Available 1st November ~ 24th December
Please note the entire table must have the same menu choice
Christmas Table Decorations Included

Flinders Motel on main – 151 Main Road Port Pirie SA 5540
Ph: 8632 3555 email: bookings@flindersmotelonmain.com.au

MENU 1

Main Course (alternate drop)

Roasted Turkey and honey baked ham, seasonal vegetables, cranberry sauce and rich demi glaze

Grilled Porterhouse Steak served on mash potato topped with stuffed mushroom and red wine jus

Dessert

Christmas Pudding with crème anglaise

Flinders Motel on main – 151 Main Road Port Pirie SA 5540
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MENU 2

Entrée

Chicken Satay Skewers with jasmine rice and coriander

Main

Roasted Turkey and honey baked ham, seasonal vegetables, cranberry sauce and rich demi glaze

Grilled Tasmanian Salmon Fillet served on panzanella salad of tomato, garlic croutons, basil, and mozzarella cheese, topped with hollandaise sauce

Grilled Porterhouse Steak served on mash potato topped with stuffed mushroom and red wine jus

Dessert

Christmas Pudding with crème anglaise

MENU 3

Entrée

Salt & Pepper Calamari with garlic aioli

Chicken Satay Skewers with jasmine rice and coriander

Main

Roasted Turkey and honey baked ham, seasonal vegetables, cranberry sauce and rich demi glaze

Grilled Tasmanian Salmon Fillet served on panzanella salad of tomato, garlic croutons, basil, and mozzarella cheese, topped with hollandaise sauce

Grilled Porterhouse Steak served on mash potato topped with stuffed mushroom and red wine jus

Dessert

Christmas Pudding with crème anglaise

Pavlova with whipped cream, strawberries and kiwi fruit and passionfruit coulis

MENU 4

Entrée

Prawn Cocktail with lettuce and a seafood sauce

Salt & Pepper Calamari with garlic aioli

Chicken Satay Skewers with jasmine rice and coriander

Main

Roasted Turkey and honey baked ham, seasonal vegetables, cranberry sauce and rich demi glaze

Grilled Tasmanian Salmon Fillet served on panzanella salad of tomato, garlic croutons, basil, and mozzarella cheese, topped with hollandaise sauce

MSA Fillet of Beef wrapped in bacon served on smashed potato and chorizo, topped with mushroom gravy

Poached Chicken Breast stuffed with smoked ham and camembert cheese and semi dried tomatoes, served on sweet potato mash topped with fried leek

Dessert

Christmas Pudding with crème anglise

Pavlova with whipped cream, strawberries and kiwi fruit and passionfruit coulis

Brandy Snap Basket filled with fresh fruit salad, topped with lemon gelato

MENU 5

Starters

Bruschetta and Garlic Bread

Entrée

Prawn Cocktail with lettuce and a seafood sauce

Salt & Pepper Calamari with garlic aioli

Potato, Leek and bacon soup

Chicken Satay Skewers with jasmine rice and coriander

Main

Roasted Turkey and honey baked ham, seasonal vegetables, cranberry sauce and rich demi glaze

Grilled Tasmanian Salmon Fillet served on panzanella salad of tomato, garlic croutons, basil, and mozzarella cheese, topped with hollandaise sauce

MSA Fillet of Beef wrapped in bacon served on smashed potato and chorizo, topped with mushroom gravy

Poached Chicken Breast stuffed with smoked ham and camembert cheese and semi dried tomatoes, served on sweet potato mash topped with fried leek

Dessert

Christmas Pudding with crème anglise

Pavlova with whipped cream, strawberries and kiwi fruit and passionfruit coulis

Brandy Snap Basket filled with fresh fruit salad, topped with lemon gelato

ACCOMMODATION

Executive Room	\$140.00
Executive Twin Room	\$150.00
Standard Room	\$120.00
Budget Room	\$110.00

We offer a discount of 10 % from our standard rates listed above