

The background of the advertisement is a dark, top-down view of a wooden table set with various Christmas dishes. In the top left, there is a basket of dark grapes with sprigs of rosemary. To the right, a large plate is filled with several large, cooked prawns. In the bottom left, a white plate contains golden-brown potato wedges garnished with rosemary. In the bottom right, a white plate features a roasted half chicken with a golden-brown skin, accompanied by small yellow garnishes. A red velvet ribbon is tied around a wooden handle in the bottom left corner. The text is centered and overlaid on this background.

BOSSLEY

CHRISTMAS DAY BUFFET

JOIN US FOR LUNCH OR DINNER

ADULTS

**\$275 per person - includes cocktail on arrival
3 hours beverage package +\$45pp**

CHILDREN

**\$85 per child for 4 to 12 years old
FREE for children under 4 years old**

TERMS & CONDITIONS

All dietary requirements can be catered for separately. Participation in the beverage package requires all adults seated at the table to partake. Full pre-payment is required at time of booking. Cancellations after Monday 7th December will incur forfeiture of full pre-payment. For any questions, please contact bossley_rydgesmelbourne@evt.com



CHRISTMAS DAY BUFFET

LUNCH - 3-hour sittings from 12:30, 1:00 or 1:30pm

DINNER - 3-hour sittings from 6:00, 6:30 or 7:00pm

STARTERS

Selection of Noisette bread, St David's dairy salted cultured butter

Freshly shucked oysters, mignonette dressing

King prawns, Marie Rose sauce, lemons

Blue swimmer crab legs, chimichurri

Selection of local charcuterie, pickled chilli, green olives

MAINS

Roasted turkey, sage crumble, cranberry sauce

Sticky glazed whole leg ham, cherries

Black angus ribeye, 28 day aged, Gippsland, VIC, natural jus

Barramundi, parsley butter, lemon, capers, almonds

Gnocchi, oyster mushroom, sage, pear, ricotta

SIDES

Roast potato, garlic, rosemary

Roasted carrots, crème fraiche, honey

Charred broccolini, ricotta, mint, lemon balsamic

SALADS

Celeriac & apple slaw

Cos lettuce, Green Goddess dressing, cucumber, nashi pear, dill

DESSERTS

Pavlova, fresh mixed berries, vanilla cream

Boysenberry trifle, dark chocolate, custard, smoked almond

Christmas pudding, brandy sauce, cranberries

Selection of mini tarts from Tarts Anon

Pistachio & raspberry macaroons Christmas tree

Black forest yule log, cherry compote

Selection of local cheese, lavosh, quince

Traditional mince tarts

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BEVERAGE PACKAGE UPGRADE

3 HOURS +\$45PP

WINES

Mumm Brut Sparkling

Breganze Savardo Pinot Grigio

Vasse Felix Chardonnay

Nick spencer Hilltops Rose

Torbreck Woodcutters Shiraz

Denton Shed Pinot Noir

BEERS

Carlton draught

Balter XPA

Great Northern Super Crisp

Asahi

Little Creature Pale Ale

Stone & Wood Pacific Ale

NON-ALCOHOLIC

Soft drinks & juices

Additional beverages are available on consumption, please ask our friendly team members for full beverage list. Participation in the beverage package requires all adults seated at the table to partake.

**"THANKFULLY, GREAT WINE WITH BORING
PEOPLE IS STILL A GREAT WINE."**

