

Embark on a delicious journey through Barossa Cuisine with Christmas overlooking the vines at the Novotel Barossa Valley Resort

“Good wine ruins the purse; bad wine ruins the stomach”

The Barossa is a gourmet lover's paradise enriched in a strong cultural heritage reflected in its wine, food, buildings and people. The launch of the new Christmas menu at Harry's Restaurant is luring diners with fresh, creative and mouth-watering gastronomic experiences and a heavy emphasis on local produce.

The Novotel Barossa Valley Resort is a restful haven nestled among the vines, just 1 hour's drive from Adelaide boasting panoramic views across the Barossa Ranges and Jacobs Creek Vineyards.

Novotel Barossa Valley Resort Christmas Menu

- ENTRÉE -

SEASONAL SOUP OF THE DAY SERVED WITH LOCALLY BAKED BREAD

SMOKED LYNDOCH SALMON AND WATERCRESS SALAD WITH SOUR CREAM, SPANISH
ONION AND CAPER DRESSING

PROSCIUTTO WRAPPED QUAIL ON A ROCKET AND WALNUT SALAD WITH VINCOTTO DRESSING

GRILLED FIELD MUSHROOM WITH GOAT'S CHEESE AND THYME, SERVED WITH BALSAMIC DRESSING

- MAINS -

TURKEY TENDERLOIN ON SWEET POTATO PUREE WITH HERB STUFFING, GREEN PEAS AND CRANBERRY GLAZE

SEARED EYE FILLET ON PONTIAC MASH WITH ASPARAGUS AND CARAMELIZED ONION REDUCTION

ROAST SALMON WITH TOMATO SALSA, CURLY ENDIVE AND KIPFLER POTATO

ROASTED PORK RACK ON TOMATO RISOTTO WITH SALSA VERDE, GREEN BEANS AND OLIVES

- DESSERT -

INDIVIDUAL PAVLOVA FILLED WITH STRAWBERRIES, CREAM AND WATTLE SEED ANGLAISE

TRADITIONAL CHRISTMAS PUDDING WITH HOT BRANDY CUSTARD AND CREAM

CHOCOLATE PANNACOTTA WITH RASPBERRY COULIS, MINT AND CANDIED ORANGE

PERSONALLY CREATE YOUR OWN MENU, CHOOSE FROM THE FOLLOWING OPTIONS:

- ◆ 2 COURSE SET MENU* - MINIMUM OF 15 PEOPLE - \$48 PER PERSON
- ◆ 3 COURSE SET MENU* - MINIMUM OF 15 PEOPLE - \$59 PER PERSON
- ◆ 2 COURSE ALTERNATE DROP MENU** - MINIMUM OF 25 PEOPLE - \$52 PER PERSON
- ◆ 3 COURSE ALTERNATE DROP MENU** - MINIMUM OF 25 PEOPLE - \$62 PER PERSON
- ◆ 2 COURSE 'CHOICE' MENU** - MINIMUM OF 50 PEOPLE - \$58 PER PERSON
- ◆ 3 COURSE 'CHOICE' MENU** - MINIMUM OF 50 PEOPLE - \$65 PER PERSON

* Set menus are one choice if each course pre selected prior to arrival

** Alternate Drop and Choice menus are two choices of each course pre selected prior to arrival

Beverage packages available on request, Menu valid from 15th November until 24th December 2010

GOLF LINKS ROAD, PO BOX 942, ROWLAND FLAT SA 5352 TEL: 08 8524 0000 FAX: 08 8524 0050

novotelbarossa.com.au | EMAIL: h3026-sl01@accor.com





Novotel Barossa Valley Resort Christmas buffet menu

\$99 PER PERSON, MINIMUM 20 GUESTS

PACKAGE INCLUDES 4 HOUR STANDARD BEVERAGE PACKAGE & TABLE DECORATIONS

- ENTRÉE -

SEASONAL SOUP OF THE DAY SERVED WITH CRUSTY LOCALLY BAKED BREAD

ANTIPASTO PLATTER WITH LOCAL BAROSSA OLIVES

- MAINS -

ROASTED TURKEY BREAST WITH SAGE AND ONION STUFFING

GLAZED LEG OF LYNDOCH HAM WITH MUSTARD FRUITS

STEAMED BARRAMUNDI WITH A FENNEL AND OLIVE SALAD

RICOTTA RAVIOLI WITH SLOW ROASTED TOMATO AND GARLIC

PUMPKIN, FETTA AND SEMI DRIED TOMATO SALAD

TOSSED MIXED GREEN SALAD

ROCKET, PEAR AND PARMESAN SALAD

CAESER SALAD WITH CROUTONS AND BACON

OLIVE OIL, ROSEMARY AND GARLIC POTATOES

STEAMED SEASONAL VEGETABLES

- DESSERT -

CHRISTMAS PUDDING AND BRANDY CUSTARD

SEASONAL FRUIT PLATTER

SELECTION OF FRESH CAKES, TORTES AND PASTRIES

COFFEE, TEA AND AFTER DINNER MINTS

Menu valid from 15 November to 24 December 2010



Novotel Barossa Valley Resort Christmas buffet menu

\$125 PER PERSON, MINIMUM 30 GUESTS

PACKAGE INCLUDES 4 HOUR PREMIUM BEVERAGE PACKAGE & TABLE DECORATIONS

- ENTRÉE -

SEASONAL SOUP OF THE DAY SERVED WITH CRUSTY LOCALLY BAKED BREAD

LOCAL BAROSSA SMOKED MEATS PLATTER

ANTIPASTO PLATTER WITH LOCAL BAROSSA OLIVES

- MAINS -

ROASTED TURKEY BREAST WITH SAGE AND ONION STUFFING

GLAZED LEG OF LYNDOKH HAM WITH MUSTARD FRUITS

STEAMED BARRAMUNDI WITH A FENNEL AND OLIVE SALAD

RICOTTA RAVIOLI WITH SLOW ROASTED TOMATO AND GARLIC

SOUTH AUSTRALIAN PRAWNS, SMOKED SALMON & COFFIN BAY OYSTERS

PUMPKIN, FETTA AND SEMI DRIED TOMATO SALAD

TOSSED MIXED GREEN SALAD

ROCKET, PEAR AND PARMESAN SALAD

CAESER SALAD WITH CROUTONS AND BACON

OLIVE OIL, ROSEMARY AND GARLIC POTATOES

STEAMED SEASONAL VEGETABLES

- DESSERT -

CHRISTMAS PUDDING AND BRANDY CUSTARD

SEASONAL FRUIT PLATTER

SELECTION OF FRESH CAKES, TORTES AND PASTRIES

COFFEE, TEA AND AFTER DINNER MINTS

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