



## PRE CHRISTMAS CELEBRATIONS

# WATERFRONT RESTAURANT

**TWO COURSES \$55 | THREE COURSES \$70** (No Discounts)

Christmas table decorations included

CELEBRATE THE END OF YEAR ON THE WATERFRONT WITH YOUR COLLEAGUES, FRIENDS OR FAMILY.  
ENJOY OUR SPECIAL CHRISTMAS MENU WHILST TAKING IN THE BAY VIEWS.

### STARTER

Rosemary infused focaccia; olive oil, dukkha spice (v)

### ENTRÉE

Salt & pepper calamari; coriander mayonnaise, pineapple salsa (gf)

Beetroot and feta Arancini; orange aioli (v)

Duck spring rolls; Asian dipping sauce

Harvey Bay scallops; cauliflower two ways, chorizo crumble

Asian stock braised pork belly; nam jim, green mango salad (gf)

### MAIN

12 hour braised beef cheek; celeriac puree, grand mere, confit shallots, garlic, sautéed mushrooms, broccoli, red wine jus

Pea & mint risotto; wilted spinach, mascarpone, pecorino (gf, v)

Mexican spiced roast chicken breast; roast sweet potato, corn, coriander salad (gf)

Indian spiced salmon; pea & mint puree, watermelon, cucumber, coriander salad

Macadamia stuffed turkey roulade; garlic mash potatoes, asparagus, cranberry jus (gf)

### DESSERT

Low fat vanilla bean panacotta; mango salad, micro herbs (gf)

Almond & boysenberry terrine; chocolate soil, vanilla bean ice cream

Christmas plum pudding; brandy analgise, vanilla ice cream, ferry floss

For bookings and enquiries, please call Waterfront Restaurant on  
03 5273 5460 or email [dining@novotelgeelong.com.au](mailto:dining@novotelgeelong.com.au)

Dietary Guide (gf) gluten free (v) vegetarian (\*gf) can be adapted to be gluten free  
Please advise if you have any dietary requirements so our Chef can prepare something for you  
No discounts

