

# Bartons Restaurant Group Menu (Dining)

Christmas 09

## TWO COURSE MENUS

\$43 per head

Chef's tasting plate for Entree  
Choice of 3-5 Main Courses  
Bread roll  
Side salad

\$48 per head

Choice of 3-4 Entrées  
Choice of 3-5 Main Courses  
Bread roll  
Side salad

\$44 per head

Choice of 3-5 Main Courses  
Choice of 2 Desserts  
Bread roll  
Side salad

## THREE COURSE MENUS

\$55 per head

Chef's tasting plate for Entree  
Choice of 3-5 Main Courses  
Choice of 2 Desserts  
Bread roll  
Side salad

\$57 per head

Chef's tasting plate for Entree  
Choice of 3-5 Main Courses  
Shared Cheese Plate  
Bread roll  
Side salad

\$59 per head

Choice of 3-4 Entrées  
Choice of 3-5 Main Courses  
Choice of 2 Desserts  
Bread roll  
Side salad

\$63 per head

Choice of 3-4 Entrées  
Choice of 3-5 Main Courses  
Shared Cheese Plate  
Bread roll  
Side salad

Next page lists dish options  
Please ask about our specialty degustation menus.  
Ask about specialty vegetarian options.

Bookings of 20-40 will have a maximum selection of four dishes per course.  
Bookings of 40+ will have a maximum selection of three dishes per course.

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## CALEDONIAN HOTEL—NORTH ADELAIDE

219 O'Connell Street, North Adelaide, SA, 5006 p 08 8267 1375 email@caledonianhotel.com.au

www.caledonianhotel.com.au

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Christmas 09

## Entree

Fried calamari flavored with lemon, chilli salt and smoked paprika served with red pepper aioli

Buffalo mozzarella with vine ripened tomatoes, basil, parmesan and grissini

Smoked salmon with potato blinis, crème fraiche, chives and cucumber

Warmed drunken chicken salad with cashew, mint, coriander and ginger dressing

## Main

MSA scotch fillet with sticky shallots, horseradish butter, potato puree and shiraz jus

Pork belly with kipfler potato salad, double smoked bacon, watercress and apple aioli

Chicken confit with roasted sweetcorn, chorizo sausage, goats cheese, coriander and candied walnuts

Crispy skinned barramundi with green beans, kalamata olives, cherry tomatoes, basil, pancetta and hollandaise

Hand made gnocchi with gorgonzola, fresh peas, butternut pumpkin and toasted breadcrumbs

## Dessert

Poached apricots with rich chocolate mousse, white chocolate sorbet and baci biscuit

Cinnamon crème brulee with caramel almond clusters and banana fudge icecream

or

Christmas pudding

## Side Salad

Side of rocket, maple roasted pear and parmesan salad

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