



Christmas Day at Emu Bottom Homestead

Thank you for your inquiry for Christmas Day at Emu Bottom. Christmas Day is certainly a special occasion at the Homestead – indeed this is the 173rd Christmas Day to be celebrated here!

As families gather to celebrate Christmas at Emu Bottom there's a chance to enjoy a fine Christmas menu and to listen to some great music in either the Homestead Dining Room or the Woolshed Restaurant. Then after lunch, if you wish, take time to wander around the Homestead gardens - all ingredients that we hope, will make this Christmas Day a memorable one.

Enclosed, you will also find a copy of our Menus for the Homestead Dining Room and the Woolshed Restaurant Christmas Day menu. The costs are as follows:

Woolshed Restaurant	Adults	\$100.00
	Teenagers	\$65.00
	Children (4 - 12yrs)	\$45.00
Homestead Dining Room	Adults	\$110.00
	Teenagers	\$ 70.00
	Children (4 - 12yrs)	\$ 45.00

These costs also include the following drinks: quality Red and White Wines, Heavy and Light Beers, Sparkling Wines, Fresh Lemon and Lime Fruit Punch and Soft Drinks.

Duration : 12.00 midday – 4.00 pm

Booking & Deposit: To confirm a booking we will require a deposit of \$25.00 per person, payable within 7 days of a booking being made.

We do hope you will join us.



Christmas Day 2009
in the Homestead Dining Room

Black Rock Smoked Salmon

served with Greek fetta and guocomole with a blood orange dressing and topped with microherbs

A salad of green bean, dried cherry tomatoes, Soignon goats curd and walnuts with preserved lemon
and finished with extra virgin oil

Roast Turkey Breast

with a herb stuffing and all the trimmings served with a cranberry jus

Roasted 60 day grain-fed eye fillet of beef

with spinach puree, red wine shallots and red wine jus

Bowls of roasted chat potatoes and green leaf salads

Rum Panacotta

served with a berry compote and sugar garnish

Traditional Christmas Pudding

with brandy custard cream

Tea and Coffee





Christmas Day 2009

The Woolshed Menu

Barbeque and Carvery

Spit Roasted Lamb

served with a rich red wine and rosemary sauce

Roast Turkey Breast

with a cranberry, sage and walnut stuffing and served with a port and cranberry sauce

Roasted Pork

served with crackling and apple sauce

Buffets of Salads and Hot Vegetable Dishes
Crusty Country Bread

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Desserts

Individual Plum Pudding

served with brandy anglaise and macadamia praline

Citrus Lemon Tart

served with vanilla mascapone

Tea and Coffee



EMU BOTTOM HOMESTEAD TERMS AND CONDITIONS

- To confirm a booking we require a deposit payable within 7 days of a booking being made. This deposit is non-refundable.
- Final payment is to be made two weeks prior to the Christmas Luncheon. We accept payment by cheque, credit card or cash.
- Emu Bottom Pty Ltd does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after a function. Organisers are financially responsible for any damage sustained to property prior to, during or after the function.
- Smoking is not permitted inside the Homestead Dining Room and The Woolshed Restaurant.
- In line with the Liquor Control Reform Act, Emu Bottom Pty Ltd is committed to the Responsible Service of Alcohol.