

SPRINGS KITCHEN



CHRISTMAS DAY LUNCH

Eat, Drink & Be Merry.

Join us at Springs Kitchen on Christmas Day to
indulge in a festive 4 course lunch.

MENU

CHEF'S COMPLIMENTS

freshly shucked oysters

baked organic bread & medley
of marinated olives

APPETISER

salted cod
manchego & potato crostini

tamarind glazed pork belly
sweet corn polenta & jamon crumb

ENTRÉE

tuna tartare
tomato gazpacho, basil oil, crisp bread
& wasabi sorbet

heirloom tomato
candied carrot, smoked almond,
buffalo curd ricotta & olive oil

MAINS

seared ocean trout
red bean paste, minted pea, fennel &
celeriac remoulade

turkey breast
caramelised beetroot, walnut praline &
liquorice jus

wagyu bavette
nage lettuce, parmesan custard & red
wine jus

all mains served with chef's
selection of seasonal vegetables

DESSERT

christmas pudding
cherry jelly, brandy & vanilla anglaise

pavlova
lemon curd, mascarpone, assorted citrus
& lemon balm

lavender cheese cake
olive soil, rhubarb disc & lemon myrtle
syrup

CHEESE PLATTER

homemade nutty lavosh, delin
brillat savarin affine (brie), maffra
aged gippsland ashed cheddar, bleu
d'auvergne auvermont & carrot compote

\$185 per adult
\$145 per child (11-17 yrs)
\$45 per child under 10yrs
(kids menu)

Including a 2.5 hour beverage
package

Booking times available:
12.30pm, 1.00pm and 1.30pm



FESTIVE STAYCATION

Christmas Accommodation Package

From \$440 per couple
including Re:fuel Breakfast
and our delicious
4 course Christmas Day
Lunch

Accommodation valid on
24th or 25th December

Early check-in or late check-out
options available



We're here to make your Christmas amazing!

Bookings & Enquiries: T – 08 6147 2468

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www.aloftperth.com

www.springskitchen.com.au