



**\$39 Per Person 2 Course  
2 Options served alternating**



**\$46 Per Person 3 Course  
2 Options served alternating**

**Extras:**

\$2.50 per person to add extra choice per course

\$5.00 per person to order from the limited menu  
(eg. 2 course, 2 options everyone choose)

**Pricing also includes Christmas Themed Napkins,  
Centrepieces and a Bon Bon per person**

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**NATALIES 2016 CHRISTMAS FUNCTION CONDITIONS**

- Minimum of 12 people per booking
- Menu selection to be advised minimum 14 days in advance
- Indicative numbers to be advised minimum 7 days in advance
- Final numbers are to be confirmed 2 days in advance
- Special dietary requirements are to be advised no later than 2 days prior. All requirements can be catered for
- Your final bill will be for the final numbers notified 2 days' prior plus any extras
- Private Rooms are available on request subject to availability at an extra cost
- Available 7 days Lunch or Dinner
- Bookings essential
- \$100 deposit required to secure your booking





**All functions start with a bread roll on arrival and  
conclude with Tea and Coffee**

## ***Entrée***

### **Natalie's Homemade Soup**

Butternut Pumpkin(GF) or Chicken and Corn

### **Prawns Twisters**

Lightly fried Prawn Twisters served with mixed leaves, chips and mayonnaise

### **Calamari Rings**

Lightly fried Calamari Rings served on mixed leaves and topped with  
tartare sauce and lemon wedge

### **Vegetable Spring Rolls (V)**

Served on fried noodles with sweet chilli sauce

### **Ravioli (V) (ENTRÉE OR MAIN)**

Spinach and Ricotta filled Ravioli cooked in homemade Napoli  
sauce and cream, served with parsley and parmesan cheese





# *Mains*

## **Traditional Roast Christmas Turkey**

Served with roasted chat potatoes, pumpkin, seasonal vegetables, gravy and cranberry sauce

## **Stuffed Chicken Breast Fillet**

Oven roasted chicken breast filled with camembert cheese, semi dried tomato and spinach served with roasted chat potatoes, carrot and asparagus topped with mushroom sauce

## **Lemon Myrtle Salmon Fillet (GF)**

Grilled Salmon fillet on a bed of creamy mashed potatoes and asparagus and topped with creamy garlic sauce, salsa and lemon wedge

## **Lamb Chop**

Char-grilled Lamb chop served with chat potatoes, carrot, and green beans topped with gravy

## **Char Grilled T-Bone Steak**

Char grilled T-Bone steak cooked to medium served upon a bed of roasted chat potatoes and seasonal vegetables with a creamy mushroom gravy

## **Ravioli (V) See entrees**





# *Desserts*

## **Traditional Christmas Plum Pudding (GF)**

Topped with homemade brandy, cinnamon and nutmeg custard and served with vanilla ice cream

## **Mini Mixed Berry Pavlova (GF)**

Served with Chantilly cream topped with mixed berry compote and passionfruit pulp

## **Black Forest Cake**

Served with Chantilly cream and Strawberry

## **Homemade Sticky Date Pudding**

Warm Sticky Date Pudding served with rich butterscotch sauce and ice cream

## **Macadamia Caramel Cheesecake**

Baked Macadamia Caramel Cheesecake served with Chantilly cream and Strawberry

## **Apple Crumble**

Served with ice cream and Strawberry

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**CALL US TODAY TO MAKE A BOOKING**

**Natalie's Restaurant**  
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