



CHRISTMAS AT BABYFACE

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• **Babyface kitchen offers contemporary menus designed by our executive chef.**
• **Menus are carefully crafted for every occasion and reflect each client's individual needs.**
• **Please our current Christmas 2018 offerings attached.**
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• **Please feel free to contact us with any questions queries or concerns regarding the enclosed menu.**
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• **Address:**
• **1/179 Keira St Wollongong**
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CHRISTMAS AT BABYFACE

CHEFS SELECTION MENU \$ 70PP

Designed to be shared! A substantial lunch or dinner - Served banquet style, down the middle of the table. Add dessert for \$10 per person

To Start

- Selection of mixed sashimi for the table, pickled kohlrabi & wasabi Smaller
- Crispy King brown mushroom, pistachio miso, shitake and laver cream
- Robertson potato scallop cooked in aged and smoked pork fat / crispy saltbush / vinegar powder / rhubarb ketchup
- Dry aged Duck and black garlic dumpling / red vinegar & soy

Larger

- Smoked Kurobuta pork loin, sweet & sour native Australian peach / fermented shitake sauce
- David Blackmore Wagyu Rib blade / soy braised shitake's / shimonita

Sides

- Salt baked beetroot salad / Meredith's goats feta / lemon aspen dressing / roasted macadamia
- Crispy Robertson potatoes / furikake / chickpea miso cultured butter



CHRISTMAS AT BABYFACE

TASTING MENU \$ 85 P P

Designed to be shared! A substantial lunch or dinner - Served banquet style, down the middle of the table. Add dessert for \$10 per person.

To Start

- Mixed sashimi for the table, salted kohlrabi & soy
- Salt baked Queensland spanner crab / roasted corn / crisp potato / fermented chilli
- cured saikou king salmon / rye & wattleseed tart / whipped feta / cultured cream / pickled eschallots Smaller
- Crispy King brown mushroom, pistachio miso, shitake and laver cream
- Robertson potato scallop cooked in aged and smoked pork fat / crispy saltbush / vinegar powder / rhubarb ketchup
- Dry aged Duck and black garlic dumpling / red vinegar & soy

Larger

- Smoked Kurobuta Pork Loin / Native Australian peach / fermented shitake sauce • David Blackmore wagyu rib blade / soy braised shitakes / shimonita
- Lamb neck / black garlic / roasted farro koji / lemon myrtle butter

Sides

- Salt baked beetroot / Meredith's goats feta / lemon aspen dressing / roasted macadamia
- Crispy Robertson Potatoes / furikake / chickpea miso cultured butter



CHRISTMAS AT BABYFACE

DRINKS PACKAGES | ADD ONE ON TO ANY OF OUR CHRISTMAS PACKAGES

CHRISTMAS BEVERAGE PACKAGES

\$30 PER PERSON / 3 hours

\$40 PER PERSON / 4 hours

CHAMPAGNE Charged per bottle / POA Dependant on tastes / choice

BAR TAB STYLE EVENTS AVAILABLE

Custom beverage menus can be discussed

MENU

• Prosecco • House white wine • House red wine • Asahi • seasonal craft pale ale • Light Beer