



Christmas Menu 2017

ENTRÉE

Pumpkin- Coconut soup with Coriander.

Seafood Ravioli with creamy lobster sauce.

Smoked Duck breast on Thai rice noodle salad with orange and chilli jam.

MAINS

Pork Roast with duchess potatoes, roasted vegetables, a side of apple sauce and jus.

Crispy Skin Chicken breast stuffed with dates and pistachio served on pilaf rice and cardamom yoghurt.

Fish of the market served on a bed of spinach, olives, tomato and crushed chickpea.

DESSERTS

Eggnog mousse with berries.

Christmas pudding and Brandy custard.

Grilled Pineapple with Coconut ice-cream and mint.

\$55

2 course menu

\$65

3 course menu

For the 2 course option, please choose between Entrée and Main, or Main and Dessert.

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688 Bourke Street, Melbourne, VIC 3000

EAT, DRINK,
EARN

