MADE IN MELBOURNE
LAFAYETTE
FINE FOODS

CHRISTMAS MENU 2026

Starters

Pacific Oysters (6)
Roast turkey & cranberry pithivier (per dozen)

Seafood Platter (per person)

South Australian rock lobster, Spencer Gulf western king prawns (hand peeled, 3 per person), oysters (3 per person), premium Tasmanian smoked salmon, harissa roasted prawns, all beautifully prepared ready to eat with Lafayette's house made condiments

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Savoury Tarts

Smoked salmon & dill
Roasted red pepper & goat's cheese

Poultry & Meat

Rolled turkey breast; with chicken, pine nut & dried organic cranberry, moist and very easy to slice & serve
Crispy rack of free range pork, cooked to succulent perfection
Prime aged eye fillet of beef; grass fed Hereford
Maple & orange glazed baked ham; Premium quality ham on the bone with an organic maple syrup, orange & spice glaze. This should take pride of place on your Christmas table.

*We proudly use fresh Numurkah free range, hormone and chemical free

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Vegetables

Crispy potatoes, sweet roasted Australian garlic & thyme
Honey roasted carrots with cranberry & almond
Hand picked green beans & broccoli, EVO oil, pine nuts & parmesan
Potato Gratin (individual)
Cauliflower & gruyere gratin (own dish)
Lafayette's buttery mash potato

Salads

Potato & dill salad
Five green cous cous salad

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Puddings, Cakes & Sweet Treats

Christmas cake
Premium quality cakes, hand made by Susan; small 600g; large 1.2kg
Lafayette's Christmas pudding
Lafayette's home made mince pies
Basque Vanilla Cheesecake
Raspberry Trifle
Pavlova berry roulade
Plump dark cherry & almond tart
Madagascan Vanilla ice cream

Condiments

Lafayette's traditional turkey gravy
Cranberry Jelly
Sun-dried cranberry, roasted pine nut, summer herb stuffing
Lime mayonnaise
Tartare sauce
Classic seafood sauce
Brandy butter sauce
Vanilla bean Anglaise

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