



Welcome to our update from Koots. With the Spring Carnival all but over, it's all systems go for the festive season. With this in mind, we have created some new ways to make your life easier leading up to Christmas. If that all seems too far off, there are some more immediate delights for you to hear about. So please, read on, and come and see us soon at Koots.

New on the menu

The beginning of France's autumn heralds in the mushroom season. Patrice has received a shipment of some wonderful, fresh chanterelles, and has created a dish around them with house-made linguine, globe artichokes, white asparagus and a light mushroom sauce. There are few fungi with the gastronomic respect afforded to the chanterelle. They possess an enticing wild aroma which is truly one of the best. Try them with a bottle of 2005 Domaines D'Ott, Chateau de Selle, Rosé from Côtes de Provence, France.

Also featuring on the spring menu are farmed green lip abalone from Boston Bay, Port Lincoln. Sourced from the aquaculture venture operated by Catherine Repellin's brothers, Patrice has teamed them with a tempura of baby asparagus, celery and apple salad, and wasabi foam.

We are also expecting Fresh black truffles mid-November...

Gift vouchers

[Click here to order a gift voucher](#) for Christmas. Just right for the special "foodie" in your life, you choose the value, and we'll contact you promptly to arrange delivery.



Functions

Events have been aplenty this past year at Koots - a wedding lunch for 40 with pre-dinner drinks in the courtyard; a 40th birthday cocktail party for 70 inside and out; corporate dinners, reunions and the list goes on. If this inspires you, please call Catherine on 0400 004 504 or email dine@koots.com.au.

Christmas turkey to order

Having cooked the family turkey for years, Patrice thought he would finally "go public" and prepare them for you, too.

A fresh turkey fillet rolled and stuffed with your choice of:

1. chestnut, prune and pink peppercorn, served with a spiced sauce, \$110.

OR

2. mushroom and foie gras, and served with a spiced sauce. \$150.

Or option 2 with fresh black truffles \$190.

Oven ready, and simple to carve and serve, for 6 to 8 people.

Please order by 14th December, and pick up from 10am to 1pm on Monday 24 December .

Stocks are limited, so please order early.



Open for lunch Tuesday to Friday, and dinner Tuesday to Saturday, plus Monday nights in December.

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Monday nights in December

There just aren't enough days in December to fit in all the social plans, so Koots is opening up on Mondays for dinner. Don't forget to book on **9822 3809**.

Our courtyard

If an outdoor setting is your preference, Koots' courtyard is a must for a cool drink and something summery from our menu. Created to take in the best of the outdoors, it's a special place to eat, drink, talk, chat, plan, relax, and contemplate. The courtyard is also available for function bookings during the warmer months, weather permitting.

email newsletter: [digital evolution](#)