



5-COURSE CHRISTMAS MENU - \$99pp

WELCOME GLASS OF PROSECCO or SPICED MULLED WINE

*

AMUSE BOUCHE (gfo)

Carpaccio of Salmon, Gin Salt Cure, Blini, Caviar

*

HAZELNUT VELOUTE (gf, cn)

Roasted Hazelnut Cream, Crispy Prosciutto, Honey Cardamom Oil

*

TRUFFLE MUSHROOM PATE (gfo)

Oyster & Porcini Mushrooms, Truffle Oil, Kalamata Powder, Toast

*

ROAST TURKEY CROWN (gfo)

*Dauphinoise Potato, Bourbon Carrots, Pancetta Sprouts, French Beans,
Herb Stuffing, Pigs In Blankets, Cranberry Sauce, Turkey Gravy*

or

ANGUS TENDERLOIN 8oz (gf)

*Buttered Mash, Roasted Baby Tomatoes, Grilled Broccolini,
Rich Beef Sauce*

or

PAN-SEARED SEA BASS (gf)

*Roasted Chilean Sea Bass Fillet, Smoked Seafood Chowder, Black Caviar,
Squid Ink Cracker*

*

CHOCOLATE & ORANGE BRIOCHE PUDDING

Creme Anglaise

or

STRAWBERRY ETON MESS (gf)

Strawberries 4 Ways: Fresh, Marinated, Candied & Sorbet, Pink Meringue

All prices exclude gratuities. To ensure all options are available for groups of 10 or over it is required that all Appetizer and Entrée options are pre-selected. Final numbers must be confirmed within 48 hours of the booking. Clients will be charged based on final advised numbers or number of guests in attendance whichever is the greater. Any reservation cancelled within 48 hours of the event will be fully charged based on the total number of guests booked. Vegan and vegetarian options are available.



4-COURSE CHRISTMAS MENU - \$79pp

AMUSE BOUCHE (gfo)

Crispy Cracker, Truffled Oyster Mushroom, Kalamata Crumb

*

PEAR & BLUE CHEESE (gf, cn)

Anjou Pears, Cranberry, Blue Cheese, Candied Walnuts, White Balsamic Dressing

or

CAULIFLOWER VELOUTE (gf)

Roasted Cauliflower Cream, Crispy Prosciutto, Truffle Oil

*

ROAST TURKEY CROWN (gfo)

*Dauphinoise Potatoes, Bourbon Carrots, Pancetta Sprouts, French Beans,
Herb Stuffing, Cranberry Sauce, Turkey Gravy*

or

ANGUS TENDERLOIN 8oz (gf)

Buttered Mash Potato, Broccoli, Beef Sauce

or

PAN-SEARED SALMON (gf)

Chorizo & Sun-blush Tomato Sauce, Blistered Baby Tomatoes

*

CHOCOLATE & ORANGE CUP (gf)

Cointreau, Candied Orange

or

STRAWBERRY ETON MESS (gf)

Strawberries 4 Ways: Fresh, Marinated, Candied & Sorbet, Pink Meringue

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3-COURSE CHRISTMAS MENU - \$49pp

CAESAR SALAD (gfo)

Grilled Romaine, Caesar Dressing, Parmesan Cheese, Bacon Crisps, Rosemary Croutons

or

CREAM OF MUSHROOM SOUP (gf)

Porcini & Local Oyster Mushroom Cream, Grilled Porcini

*

ROAST TURKEY CROWN (gfo)

*Dauphinoise Potatoes, Bourbon Carrots, Pancetta Sprouts, French Beans,
Herb Stuffing, Cranberry Sauce, Turkey Gravy*

or

BEEF SHORT-RIB (gfo)

Slow-braised Beef Short-rib, Buttered Mash Potato, Honey-glazed Carrots, Rich Beef Sauce

or

GRILLED PESTO WAHOO (gf)

Pea & Lemon Risotto, Pesto Dressing

*

BANANA RUM PUDDING

Rum Caramel Sauce, Vanilla Ice-cream

or

CHOCOLATE SUNDAE

Chocolate Brownie, Vanilla Gelato, Oreo Crumbs, Cherry Compote

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