



CHRISTMAS DAY MENU \$95pp PLUS GRATS

BUBBLES

L'Hoste Brut, Champagne, France \$20
Taittinger Brut, Champagne, France \$29

Cremant de Loire Rosé, France \$15
Prosecco, Pronol Millesimato, Italy \$13

AMUSE-BOUCHE

TRUFFLE MUSHROOM TARTLETTE (gfo)

APPETIZERS

PEAR & BLUE CHEESE SALAD (gf, cn)
Anjou Pears, Cranberry, Walnuts, Leaves,
Gorgonzola, White Balsamic Dressing

LOBSTER BISQUE (gf)
Lobster & Brandy Bisque,
Sautéed Lobster Bites, Tomato Oil

CURED SALMON (gfo)
Carpaccio of Cured Salmon, Caviar,
Lemon Tahini Dressing, Sourdough Toast (gfo)

FOIE GRAS (gfo)
Foie Gras Terrine (Mi-Cuit), Raspberry Gel,
Fig Chutney, Candied Hazelnuts, Brioche Toast
add: a glass of Sauternes \$13

MAINS

ROAST SALMON (gf)
Chilean Salmon, Sun-blush Tomato & Chistorra
Cream Sauce, Wilted Spinach, Butter Beans

ANGUS NEW YORK STRIP 14oz (gf)
Potato Dauphinoise, Broccolini
Sauce: Chimichurri, Mushroom, Bearnaise
upgrade to: 8oz Angus Tenderloin +\$20

ROAST TURKEY CROWN (gfo)
Potato Dauphinoise, Carrots, Sprouts, Spiced Red
Cabbage, Herb Stuffing, Cranberry Sauce,
Turkey Gravy

MUSHROOM RISOTTO (v, gf)
Porcini & Oyster Mushrooms, Aged Parmesan

DESSERTS

DARK CHOCOLATE CUP (gf)
Cointreau, Candied Orange Peel

BANANA PUDDING
Rum Caramel Sauce, Vanilla Gelato

CREME BRULEE (gf)
Passion Fruit

STRAWBERRY 'MESS' (gf)
Strawberries 4 Ways, Vanilla Cream

A 16% gratuity charge will be added to the final bill. Vegan and vegetarian options are available on request. Please ask your server for details on allergens, and advise us before ordering of any dietary restrictions you have. (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts