



## 5 COURSE CHRISTMAS MENU

\$125

GLASS OF PROSECCO

\*

AMUSE BOUCHE (gfo)

Carpaccio of Salmon, Gin Salt Cure, Blini, Caviar

\*

HAZELNUT VELOUTE (gf)

Roasted Hazelnut Cream, Crispy Prosciutto, Honey Cardamom Oil

\*

TRUFFLE MUSHROOM PATE (gfo)

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

\*

ANGUS TENDERLOIN 8oz (gf)

Butter Mash, Roasted Baby Tomatoes, Asparagus, Bourbon Chocolate Sauce

or

PAN-SEARED SEA BASS

Parmesan Potato Crisp, Basil Pea Puree, Limoncello Sauce

\*

CHOCOLATE FLAN

Caramel Sauce, White Chocolate Crumble, Berries

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/vegetarian options are available.



## CHRISTMAS MENU – OPTION ONE

**\$75**

AMUSE BOUCHE (gfo)

Crispy Cracker, Mushroom Textures, Kalamata Powder

\*

PEAR & BLUE CHEESE SALAD (gf)

Anjou Pears, Cranberry, Leaves, Blue Cheese, White Balsamic Dressing

**or**

CAULIFLOWER VELOUTE (gf)

Roasted Cauliflower Cream, Crispy Prosciutto, Truffle Oil

\*

ANGUS TENDERLOIN 6oz (gf)

Butternut Squash Puree, Broccolini, Brandy & Orange Beef Sauce

**or**

PAN-SEARED SNAPPER (gf)

Lemon Mash, Asparagus, Beurre Blanc

\*

CHOCOLATE & ORANGE CUP

Cointreau, Candied Orange

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## CHRISTMAS MENU – OPTION TWO

\$55

### AMUSE BOUCHE (gf)

Crispy Rice Cracker, Roasted Cauliflower Puree, Cilantro

\*

### CAESAR SALAD (gfo)

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

**or**

### MUSHROOM CAPPUCINO (gf)

Porcini & Oyster Mushrooms Cream, Lemon Whipped Cream, Baguette Crouton

\*

### CHICKEN ALFREDO PASTA

Homemade Fresh Spaghetti Pasta, Grilled Chicken, Parmesan Cheese Sauce

**or**

### GRILLED WAHOO

Peas & Lemon Risotto, Crispy Seaweed, Basil Oil

\*

### BANANA RUM CAKE

Chocolate Sauce, Strawberries

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## TRADITIONAL TURKEY DINNER

\$65

AMUSE BOUCHE (gf)

Crispy Rice Cracker, Roasted Cauliflower Puree, Cilantro

\*

CURED SCOTTISH SALMON (gfo)

Negroni Cure, Blini, Black Caviar, Sourdough Toast

or

MUSHROOM CAPPUCCINO (gf)

Porcini & Oyster Mushrooms Cream, Lemon Whipped Cream, Baguette Crouton

\*

ROAST TURKEY CROWN

Dauphinoise Potatoes or Mac 'n' Cheese, Bourbon Carrots, Pancetta Sprouts, French Beans,  
Herb Stuffing, Cranberry Sauce, Turkey Gravy

or

GRILLED WAHOO

Pea & Lemon Risotto, Crispy Seaweed, Basil Oil

\*

BANANA RUM CAKE

Chocolate Sauce, Strawberries

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