

Festive Communal Menu

The Festive Platter

Classic Foie gras parfait with caramelised onion on panetone croutons
Ocean trout and dill rilette
Marinated tiger prawns with lime aioli
Crudite with tapenade and lime aioli
Asparagus wrapped in prosciutto

'Tastes of the East'

Spicy Thai chicken and prawn dip with rice crackers,
szechuan salt and pepper soft shell crab, marinated turkey
and beef skewers, crispy pork crackles, Otah on toast

Minimum one platter per two pax



Main Course

- Roast 'Coquelet' corn fed hen wrapped in prosciutto with pine nut and truffle stuffing served with wild mushrooms, kipfler potatoes and cranberry relish
 - Honey and clove glazed baby ham
caramelised plums and pears, crispy parsnips and apple puree
 - Braised Angus short rib with chestnut risotto
buttered baby carrots and horseradish cream
- Grilled cod fillet with fennel and blood orange salad, Pinot Noir sauce
 - Seared scallops and tiger prawns,
peas, broad beans, linguine and champagne sauce



Sides

Herbed leaf salad
Tempura French beans with lemon
'Roast' rosemary potatoes



Dessert

A selection of artisanal cheeses
with muscatels and quince paste

or

'Festive Assiette'

A selection of petite sized desserts to share from 1-Caramel

\$75++ per person

This menu is served in a communal 'sharing' style.

Min t pax. 4 persons or more will select 4 mains.

Price is still subject to 10% service charge and prevailing government taxes.