

Christmas Day 2007

On Arrival

Glass of NV Chandon Brut Rose

Tasting plate of cured meats and accompaniments

Entree (choice)

Orecchiette, broccolini, onion, slivered almonds, garlic & chilli, finished with e.v.o.o

Rabbit terrine, pomegranate, orange & fennel salad

Tuna gazpacho, seared tuna served with a chilled tomato & cucumber soup

Main Course (choice)

Crispy pork belly, pomegranate, apple & walnut salad dressed with calvados

Confit duck leg, braised lentils, seared duck salad & sweet roasted nectarine

*Saddle of lamb, braised with confit garlic and rosemary w a goats cheese, green bean
& baby beetroot salad*

Barramundi fillet w kipfler potatoes, baby asparagus, lemon butter sauce

Dessert (choice)

Sorbetti with crispy tuille, poached berries, persian fairy floss

Christmas pudding w vanilla anglaise

Yule log – traditional sponge layered with buttercream, served w cherries

Children's menu will be available for children 12 and under.

For bookings – enquire within or

Phone – 95969511

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