



# christmas menu

## entrées

gazpacho soup

rare peppered tuna steak served with a mizuna salad & wasabi aioli

chargrilled Quail with crispy Polenta alongside a sour cherry compote

## mains

eyefillet medallions accompanied with charred ham  
& a quenelle of wild mushroom risotto

panfried Salmon Fillet served with asparagus, jasmine rice  
& a saffron beurre blanc

zucchini boat filled with a medley of sweet potato  
& corn with a paprika scented cous cous

roulade of turkey breast, served with a wild mushroom  
duxelles, sautéed spinach & cranberry sauce

## desserts

plum pudding with a vanilla bean anglaise

passionfruit pannacotta with a coconut and Malibu sorbet

crepe suzette

**2 courses: \$55 per head**

**3 courses: \$65 per head**

**conditions apply**