

Christmas Day 2009

11:30AM – 3:00PM

\$100 per person with beverages charged on consumption

\$50 per child (under 12)

Glass of Champagne on arrival

STARTER

Spiced Cucumber Gazpachio with Poached Blue Swimmer Crab and
Chilli Infused Olive Oil

ENTREE

Hand Made Confit Duck and Shitaki Ravioli with White Truffle
Champagne Chino

OR

Oven Roasted Royal Atlantic Salmon with Fresh Coriander, Chilli, Grilled
Mango and Teriyaki Essence

MAIN

Roasted Eye Fillet of Grain Fed Angus Beef with Potato Grattin, Sautéed Broad
Beans Traced With Red Wine Glaze

OR

Pan Seared Yellow Fin Tuna (served Rare), Skordalia Dressed with Currant,
Pinenut, Mint Dressing and Toasted Rosemary Sour Dough

DESSERT

Traditional Christmas Pudding With Brandy Cream Anglaise and
Fresh Cherries

OR

A Silky Passionfruit Curd Tart with Italian Meringue Peaks, Fresh
Raspberries and Coconut Sorbet

Tea/Coffee and Biscotti

\$30.00 per person non-refundable deposit required to confirm your booking