



## Christmas Day

*\$115 pp Three course*

### *Entrée*

#### *Salade De Crabe*

*Sand crab pieces, saffron rouille, espelette mayonnaise, salmon caviar, micro leaves and dill.*

#### *Roulade De Crêpe*

*Turkey, ham and walnut in béchamel wrapped in a crêpe with cranberry sauce.*

#### *Huitres*

*Coffin Bay oysters with a raspberry and pomegranet mignonette.*

### *Main Course*

#### *D' Agneau*

*Roasted Riverina organic lamb rump served on truffled mash with roast baby carrots, orange and mint jus and herb and macadamia crumbs.*

#### *Bistro Filet*

*Roast beef petite shoulder tender served with sautéed bell peppers, asparagus wrapped in prociutto and sauce albufera.*

#### *Fruits De Mer*

*Grilled fish with prawns, half bug, fried capers and micro leaf salad with sauce suprême.*

### *Dessert*

#### *Assiette De Chocolat Et De Pistaches*

*Chocolate slice layered with pistachio and kataifi pastry served with rich chocolate sauce and pistachio gelato.*

#### *Roulade De Pavlova*

*Pavlova roulade with a passionfruit mousse filling decorated with wattleseed crumble served with double cream, passionfruit coulis and berries.*

#### *Cheesecake À La Fraise*

*Strawberry and white chocolate cheesecake served with vanilla custard and fresh berries.*

*Peace & Happiness*