

CHRISTMAS EVE SET MENU

SMOKED TROUT & CREME CHEESE TERRINE
PINK PEPPERCORN, PRESERVED LEMON, DILL

MARTINI VOERZIO, DERTHONA COLLI TORTONESI TIMORASSO, PIEDMONT, ITALY 2021



PAN FRIED DUCK FOIE GRAS
PORT WINE POACHED PEAR, CARAMELISED ONION, BRIOCHE TOAST

CHARDONNAY, BK WINES, PETILLANT NATUREL, ADELAIDE HILLS, AUSTRALIA 2022



ROASTED CHESTNUT SOUP
BENTON'S BACON, KALE, CHIVES

JADE GROSS, RIOJA ROSADO JABALINA, RIOJA, SPAIN 2023



STEAMED TURBOT FILLET
MUSSELS, FENNEL, BLACK TRUFFLE

OR

FESTIVE DUCK BREAST
ROASTED SPICED YOUNG CARROTS, CELERiac CREME, POMEGRANATE

PINOT NOIR, DOMAINE MATROT MEURSAULT ROUGE, BURGUNDY, FRANCE 2018



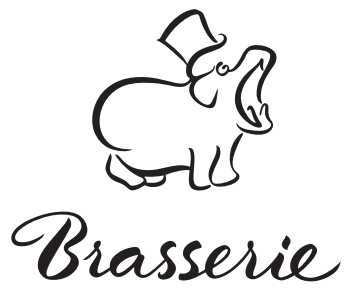
WHITE CHOCOLATE CAKE
AMARETTO, ROASTED PEAR, THYME

GRAHAM'S 20 YEARS OLD TAWNY PORT, PORTUGAL NV

980/PER PERSON
INCLUDING A GLASS OF CHAMPAGNE TO START YOUR CELEBRATIONS

FIVE GLASS WINE PAIRING 580/PER PERSON





CHRISTMAS EVE VEGETARIAN SET MENU

ROASTED BEETROOT SALAD
GOAT CHEESE CREME, ROASTED PINE NUT, BLACK TRUFFLE
MARTINI VOERZIO, DERTHONA COLLI TORTONESI TIMORASSO, PIEDMONT, ITALY 2021



CARAMELISED ONION & ARTICHOKE TART
CANDIED WALNUT, CRANBERRY JAM, FETA
CHARDONNAY, BK WINES, PETILLANT NATUREL, ADELAIDE HILLS, AUSTRALIA 2022



ROASTED CHESTNUT SOUP
MOREL MUSHROOMS, POMEGRANATE, CROUTONS
JADE GROSS, RIOJA ROSADO JABALINA, RIOJA, SPAIN 2023



IMPOSSIBLE BEEF WELLINGTON
BRUSSELS SPROUTS, MAPLE GLAZED ROOT VEGETABLES, PORT WINE
PINOT NOIR, DOMAINE MATROT MEURSAULT ROUGE, BURGUNDY, FRANCE 2018



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