

# Christmas

## EXTRAVAGANZA

### Menu 2020

#### Entrée

Lemon myrtle smoked duck breast, fermented pineapple, parsnip, rosella and baked onion puree, fig, samphire

Alternating with

Fennel cured ocean trout, beetroot fondant, roasted carrot skordalia, grilled baby leek, green olive, purple sprouts

#### Main Course

Black Angus beef tenderloin, truffle potato mille feuille, charred Brussel sprout, horseradish cream, glazed carrot, roasted shallot, thyme jus

Alternating with

Chicken breast with spinach, feta, smooth Royal blue and pumpkin puree, petit radish, brassica, heirloom carrot, apple cider jus

#### Dessert

Salted caramel delight with guerande salted butter, hazelnut, milk chocolate cremeux, rich vanilla ice-cream

Alternating with

“Framboise”

Textures of raspberry with caramelized white chocolate



Please note, dishes on this menu may contain substances that could have implications for individuals with food related health conditions, allergies or food intolerances. Special dietary requirements will be catered for by prior request only. Please contact the venue on 9362 8353 prior to noon Friday 27 November 2020 should you have any dietary concerns. Requests after this date cannot be guaranteed and alternative meals will not be available to patrons on the day if they have not been advised prior.