



## CHRISTMAS EVE. DINNER

(5 Course)

A Glass of Italian bubbly on Arrival

*Starter Choice of:*

### Pumpkin & Crab Bisque

Lightly creamed pumpkin and crabmeat soup, croutons and truffle oil

### Beef Tartare

Angus raw minced beef tenderloin, herbs, parmesan, eggs yolk and grill sourdough

### Seared Scallops

Cauliflower puree, black truffle mushroom compote, shaved parmesan, truffle oil

### Stuffed Portobello

Tomato compote, sautéed spinach, grill goat's cheese

\*\*\*\*\*

## Lime & Champagne Sorbet

*Mains Choice of:*

### Fillet Mignon

Beef tenderloin char-grilled to your liking, seared foie gras, Christmas vegetables, peppers, mushroom or béarnaise sauce

### Roast Turkey

Sliced, traditional roasted vegetables, dressed sausages and cranberry sherry sauce

### Barramundi Fillet

Black truffle pumpkin puree, baby carrots, asparagus, Brussels sprouts, steam broccolini

### Capellini Duck Confit

Angel hair pasta, duck meats, duck broth, light tomato creamed sauce

### Lobster Risotto

Arborio rice slow cooked in lobster broth, ½ Boston lobster, Prawn meats, light tomato sauce, parmesan

\*\*\*\*\*

*Choice of:*

### Merry Berry Christmas Crumble

With brandy crème anglaise and vanilla gelato

Tea / Coffee



\$398 per person +10% service charge



## NEW YEAR'S EVE. DINNER

(5 Courses)

A Glass of bubbly on Arrival

*Starters Choice Of*

### Lobster Bisque

With garlic crostini, parmesan and drizzled with cognac

### Foie Gras

Seared French goose liver, grill sourdough and berry compote

### Crab & Avocado Tartare

Alaskan crab meats, fresh avocado, Quail eggs, caviar and Mesclun leaves

\*\*\*\*\*

## Lime & Champagne Sorbet

*Mains Choice Of*

### Beef Fillet & Lobster

Char-grilled to your liking, gratin ½ Boston lobster, roasted vegetables  
with pepper, mushroom or béarnaise sauce

### Chilean Seabass Fillet

Cauliflower puree, asparagus, baby carrots, steam broccolini, truffle oil

### Lamb Fillet (tenderloin)

Grilled to perfection, vegetable Ratatouille slow roasted tomato and mint jus

### Lobster Fettuccini

Caviar, lobster meats, shrimp meats, creamy lobster sauce

### Ravioli

Spinach and ricotta stuffed, black truffle mushroom ragout, cream and parmesan

\*\*\*\*\*

*Choice Of*

### Galliano Panna Cotta

With wild berry compote and raspberry coulis

### Chocolate Tiramisu

Tea / Coffee



\$438 per person +10% service charge