



New Year's Eve Menu \$65 pp
(Sunday Surcharge of 10% applies to all food and beverages)

Entrées

Foie Gras de Canard (Supplement \$10)
Duck foie gras , brioche, truffle oil caramelised fig

Escargots des tropiques
Escargots in garlic cream, a hint of chilli, lardons, potatoes, & herb baguettine

Saumon durci maison (GF)
Home cured Tasmanian salmon, potato, beetroot, carrots & boiled egg salad with dill aioli

Gateaux de Crabe
Crab gateaux, citrus mayonnaise, tomato salsa

Saint Jacques
Seared scallops, cauliflower purée, lime beurre blanc, crispy kale

Plats

Tournedos (Supplement \$15)
Aged grain fed beef fillet, foie gras, glazed carrot & asparagus, port jus

Joues de Boeuf à la Bourguignonne (GF)
Bourguignon style beef cheeks,with truffled potato purée

Confit de Canard (GF)
Confit of duck leg in aromatic herbs & spices, with herb potato purée & crispy lardons

Coq au Vin
Chicken prepared in red wine, mushrooms, lardons with pilaf rice

Dessert
Pana Cotta au lait de brebis (GF)
Vanilla bean pana cotta, red wine syrup

Pudding de Noël
Steamed Xmas pudding, vanilla custard and fresh strawberries

Crêpe Suzette
Crêpes in Grand Marnier and orange syrup with ice-cream

Indulgence de chocolat
Flourless chocolate cake, layered with chocolate mousse, chocolate tuile

Vegetarian options available