



**Xmas eve Menu \$ 65 pp**  
**(Sunday surcharge of 10% applies)**  
**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

**Crevettes Marie-Rose**

Prawns cooked in sea water , Marie-Rose sauce, iceberg lettuce crispy eshalotte

**Plats**

**Duo de Wagyu & Crevette Géante et Béarnaise (Supplement \$15)**

Wagyu (grain fed 500 days), Giant prawn & Béarnaise, crushed baby potatoes

**Joues de Boeuf à la Bourguignonne (GF)**

Bourguignon style beef cheeks,with truffled potato purée

**Dindonneau rôti**

Roast Turkey, mushroom farce, tarragon jus, roasted vegetables

**Confit de Canard (GF)**

Confit of duck leg in aromatic herbs & spices, with herb potato purée & crispy lardons

**Dessert**

**Pana Cotta au lait de brebis (GF)**

Vanilla bean pana cotta , rhubarb, 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

**Vegetarian options available**