



## Xmas eve Menu \$ 65 pp 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

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

Bourguignon style beef cheeks,with truffled potato purée

### Dindonneau rôti

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 , 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**