

# *Christmas season set menu*

## *Entrées*

*Roast king mushroom on toasted brioche,  
smoked mushroom duxelles, Parmesan,  
vincotto, watercress*

*Garlic butter tiger prawns, pilaf rice,  
sugarloaf cabbage & black sesame seeds*

*Crisp skin pork belly, celeriac puree,  
roast fennel & grapes*

## *Mains*

*Market fresh fish, roast duck fat potatoes, grilled  
asparagus, wilted greens, watercress cream*

*Confit of duck, creamed potato, roast parsnip,  
braised French lentils & roast caramel pear*

*Eye fillet of black Angus beef, sauteed mushroom,  
wilted spinach, burnt pickled onion,  
crisp potato & red wine jus*

## *Desserts*

*Cinnamon beignets, roasted caramel pear  
& Lindt chocolate mousse*

*Classic Vanilla crème brûlée &  
candied mandarin segments*

*Apple tarte tatin & vanilla ice cream*

*\$85 per person*