

# *Festive Special*

*December 22nd to January 4th*

**CAULIFLOWER SOUP**

truffle butter, chives

15

**FONDUE**

baked blue cheese, cherries, pink peppercorns

18

**BRUSSELS SPROUTS**

pine nut hummus, parmesan, pink pepper, truffle honey

22

**CHILLED SEAFOOD PLATTER**

shucked oysters, lobster, prawns, mussels, clams & crab with an array of condiments

280

**VENISON CARPACCIO**

seared, garlic & horseradish, stout citrus dressing

28

**OYSTERS KILPATRICK**

grilled oysters in a spicy smoky bacon gratin

36

**SALMON COULIBIAC**

Frenz egg, creamed spinach & leeks

36

**VEAL COTOLETTA**

parmesan, herb crumbs, lemon, cabbage slaw, mustard dressing

35

**BEEF ROSSINI FOR TWO**

angus beef fillet, foie gras, potato galette, spinach, truffle jus

145

**CHOCOLATE SEMIFREDDO**

Tahitian vanilla, spiced mulled wine, poached cherries

16

**PUMPKIN PIE**

classic spiced pumpkin crème, cinnamon chibouse

15

Price is subject to 10% Service Charge and inclusive of GST