



2010 Christmas Lunch Menu

*one hundred and twenty five dollars
one hundred and sixty five dollars with matched wines*

Amuse bouche

Cauliflower and prawn veloute, parmigiano

Cured trout

Tanqueray & beetroot cured ocean trout, horseradish vinaigrette, fried baby capers, chive cream

Roast pork

Date and walnut stuffed pork loin, honey roasted onions, apple puree, chestnuts

Roast beef & ham

Slow roasted beef fillet, buttered green asparagus, crispy Serrano ham, Valdespino reduction, Roquefort

Pavlova sorbet

Madagascar vanilla meringue, passionfruit sorbet, kiwifruit and yoghurt

Chocolate

Soft centred chocolate pudding, Champagne soaked cherry, chocolate ice cream

Tea & Coffee

Mini plum pudding

N O B Y O . No split bills. 3% Surcharge on Diners and American Express



Christmas day Vegetarian menu 2010

Cauliflower veloute

Salad of beetroot, asparagus, goat's cheese, chive cream

Pan fried gnocchi, roasted pumpkin, Persian feta, sauteed swiss brown mushrooms

Sorbet

Soft centred chocolate pudding, Champagne soaked cherry, chocolate ice cream

Tea & Coffee

Mini plum pudding



Christmas day kids menu 2010

Fifty five dollars

Vegetable spring roll with sweet and sour sauce

Tempura ocean trout, chunky potato chips

Roasted beef fillet, rosemary chat potatoes, tomato chutney

Chocolate ice cream, honey waffer