

Christmas Eve 2025

Amuse Bouche

Cauliflower, parsnip & truffle soup, chives (v, gf)

Entree

Grilled WA Rock Scampi & Prawns,
preserved lemon risotto

Chicken & Foie Gras Terrine,
celeriac remoulade, cranberry chutney

Main

Roast Angus Beef Eye Fillet,
potato gratin, beef short rib bon bon, shallot puree,
maderia jus

Chicken Ballotine,
with Alsace bacon, sage & onion farce,
creamed potato, parsley & spinach puree,
jus de provence

Add freshly shaved black Perigod truffles + \$20

Side

House Salad with hazelnut vinaigrette

Dessert

Christmas Pudding Flavoured
Panna Cotta & Souffle,
vanilla & white chocolate sauce

Cheese,
selection of local & imported cheeses (v)

\$135 per person

***15% public holiday surcharge
will apply for dinner reservations**