



## 2011 Christmas Chef's Specials

### Appetiser

Crystal bay king prawn cocktail, beetroot mango salad and calypso sauce \$32  
*2010 St Clair Marlborough Sauvignon Blanc Marlborough New Zealand 120 ml*

Honey-baked Kurobuta ham, shaved fresh chestnut, caramelised fig \$32  
and white balsamic dressing infused with star anise  
*2008 Brown Brothers Limited Release Riesling, Victoria Australia 120 ml*

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### Main Course

Roast turkey supreme, apricot and raisin turkey roulade, potato puree, \$68  
buttered brussels sprout and red currant jus  
*2008 Brown Brothers Milawa Vineyard Tempranillo, Victoria Australia 120ml*

Grilled blue eye cod fish with miso, pan-fried spinach polenta, \$78  
white asparagus and passion fruit sauce  
*2009 Brown Brothers Limited Release Vermentino, Victoria Australia 120 ml*

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### Dessert

Christmas soufflé with white chocolate, cinammon and nutmeg, salted caramel ice- \$22  
cream and red currant compote

Mille feuille of pistachio and cream, eggnog ice cream and stewed cherries \$22  
*2006 Brown Brothers Patricia Late Harvest Noble Riesling, Victoria Australia 50ml*

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### 3 Course Set

Choice of appetiser, turkey main course, and choice of dessert \$118  
Choice of appetiser, cod main course, and choice of dessert \$128

With wine pairing (3 glasses), add \$40

*Prices are subject to 10% service charge & prevailing GST.  
Available for dinner in December.*