

# CHRISTMAS

## 3-course menu



Glass of champagne and snacks upon arrival

### STARTERS

#### Seared Scallops

Green asparagus, crispy bacon, tamarind foam

#### Tomato en Croute

Burrata, balsamic pearls, crispy basil

#### Beef Tartare

Walnut ketchup, goats cheese, toasted brioche

### MAIN COURSES

#### Roasted Turkey Thigh

Creamed cabbage, cranberry jus

#### Beef Fillet

Medium rare, grilled oyster mushroom, red wine jus

#### Market Fish

Marinated courgette, sauce veronique, lumpfish caviar

#### Braised Sweet and Sour Eggplant

Chervil foam, almonds

Mains served with a collection of sides for the table to enjoy.

### PRE-DESSERT

#### Choux Bun

Brandy chantilly

### DESSERT

#### Fables' Broken Pavlova

Whipped yoghurt panna cotta, meringue, boysenberry ice-cream

#### Strawberry Tart

Lime curd, macerated strawberries, mascarpone

#### Chocolate Pudding

Raspberry sorbet, hazelnuts, christmas crumb

Coffee, tea and mignardise.



**\$159 PER PERSON**  
**\$85 UNDER 12'S**