

Christmas Lunch 2017

SELENE FUNCTION ROOM

12PM – 3PM

3H BEVERAGE PACKAGE INCLUDED

\$160 PER ADULT

\$95 PER CHILD (6/12 YEARS OLD)

KIDS MENU AVAILABLE (UNDER 6 YEARS OLD ONLY)

AMUSE

Seared scallop, cauliflower skordalia, golden trout caviar, micro coriander

ENTRÉE (SHARED)

Turkey terrine wrapped in vine leaf, cranberry relish

Fresh figs, Cinnamon, red gum honey, mascarpone, pistachio, rocket

Lamb carpaccio lightly smoked, pickled walnuts, shallot mousse, asparagus

Steamed prawn cocktail, avocado, chardonnay jelly

MAIN (SHARED)

House bourbon & honey glazed Christmas Ham

Leek charcoal coated Eye filled of beef, buffalo mozzarella tzatziki, tempura oyster mushrooms

Poached lemon sole involtini, cannoli bean puree, green onions, grapes, verjus emulsion

Steamed green beans, lemon zest, Persian feta

Potato gratin

DESSERT

Frozen Marzipan parfait, ginger cake mousse, fresh raspberries, chocolate caviar, spiced sauce anglaise