

### **FESTIVE DINNER**

# 1 – 22, 25 – 29 DECEMBER 2023 & 1 JANUARY 2024 6.30pm – 10pm

## **Appetiser**

Chilled capellini pasta, hamachi tartare, trout roe & truffle ponzu

## Seafood

Hokkaido scallop, cranberry orange jam & lemon beurre blanc

### **Egg**

Sous vide organic egg, asparagus, parma ham crisps & hollandaise sauce

### Main course

(Please select 1)

Australian beef tenderloin, celeriac puree, mashed potato, broccolini, griottines cherry & red wine jus

Fresh barramundi fillet, celeriac puree, mashed potato, baby spinach & warm tomato vinaigrette

Sous vide turkey breast, celeriac puree, mashed potato, brussels sprouts, bacon, cranberry & giblet sauce

### Dessert

(Please select 1)

Buttery pineapple crumble bar and vanilla ice cream

Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream

Goodwood blended coffee / fine tea selection

5-course \$118 per person