



CHRISTMAS DAY Menu



AMUSE BOUCHE

Mushroom & Chestnut Velouté

STARTERS

Smoked Trout & Fennel Salad

With beet purée, orange segments, and a drizzle of balsamic.

Beef Carpaccio

With baby rocket, Parmesan, and Dijon dressing.

Duck Liver Parfait

Served with pickled olives and crunchy baguette slices.

Beetroot Carpaccio

With fresh goat cheese, rocket, and walnuts.

MAIN COURSES

Braised Beef Cheeks

With mashed potatoes, tender carrots, and thyme jus.

Salmon Coulbiac

A classic salmon Wellington with rice, mushrooms, and spinach, served with beurre blanc.

Slow-Cooked Chicken Breast

With roasted pumpkin purée, wild mushrooms, and truffle jus.

Duck Confit

With sauerkraut mash, Brussels sprouts, and cranberry sauce.

Eggplant Farci

Stuffed with Provençale vegetables, parmesan and savory tomato sauce.

DESSERTS

Pavlova

With fresh cream and festive fruits.

Lavender Crème Brûlée

Served with a mini madeleine.

Warm Chocolate & Peanut Brownie

Served with ice cream.

***Pre-selection of menu items is highly recommended for our set menu.**

****Please inform us of any special dietary requirements when booking.**

DRINKS

-GLASS OF HOUSE WINE: \$14

-EXPLORE OUR FULL WINE LIST



MONACO
BOWRAL

