

Christmas Lunch Menu

\$110.00 per person

Canapés

Seafood plate

or

Charcuterie plate

Seared cod fillet, with sauté garlic prawns on baby spinach, lobster
bisque sauce

Or

Corn fed chicken breast filled with goat cheese and basil pesto, on
baby spinach, roasted pine nut, champagne and tarragon sauce

Or

Aged grain fed beef fillet, pomme fondant, onion soubisse,
shiraz sauce

Dessert plate

Children's Menu 5-12 years \$42.00

Sauté Prawns

Pan seared Chicken, pomme fondant and salad
or

Age grain fed beef, pomme fondant and salad

Vanilla bean Ice cream

THE CLASSIC DRY WHITES playing on
Violin & Guitar

Mes Amis
New Year's Eve Dégustation menu

Champagne and canapés

**Crispy zucchini flowers filled with french goat cheese, asparagus,
tomatoes and basil sorbet**

**Prawn and scallops terrine, baby herb salad, lime and sweet soy
vinaigrette**

Lemon and french champagne granite

Duck and truffle croustillant potatoes and walnut rosti, truffle jus

**Seared grain fed beef fillet, leek soubisse, glazed baby carrots in
honey, red wine jus**

Mes amis dessert plate

**Enjoy the smooth sounds of Carole and her band French Elixir
Playing into the New Year
\$125 per person**

