

Beau Kitchen and Cellar

Christmas Feasting Menu 2018

For tables Larger than 8

\$55 per head

Smaller plates to share

Bread, anchovy butter and shallots

House cured ocean trout, gin, juniper, chervil oil, brioche

Burrata and heirloom tomatoes, torn basil, black salt

Ham hock croquettes, burnt pineapple, jalapeño

Choose two mains to share at the table

Market fish, mustard hollandaise sauce

Slow roasted duck, redcurrant jus

Slow braised lamb shoulder, caramelised onions, red wine jus

Gippsland grass-fed rib eye, caramelised shallots, café de Paris butter (\$10 extra per person)

(**Vegetarian option** Wood grilled squash, zucchini and capsicum with snow peas, basil, and a blackened sweetcorn and chipotle cream)

With sides to share

Seasonal greens

Fries

Summer salad

Sharing dessert

Amaretti, cherry and kirsch trifle, vanilla custard, dark chocolate crumble